



# Sparkle Kitchen

## Road Trip Granola

### Ingredients

oil or cooking spray for greasing the pan

2/3 cup honey

1/4 cup olive oil

3 egg whites

1 teaspoon vanilla

2 cups rolled oats

1/2 tsp cinnamon

1 tsp salt

2/3 cup dried fruit (I used 1/3 cup dried cranberries and 1/3 cup diced, dried figs)

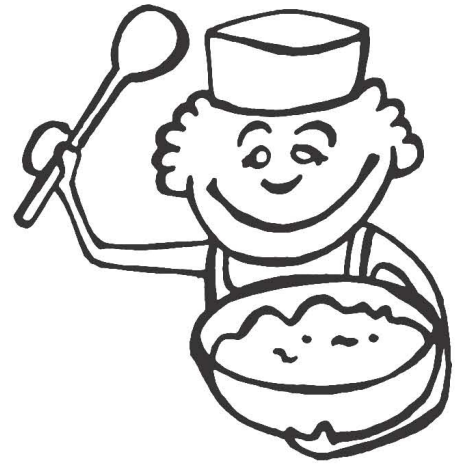
1 1/3 cups chopped nuts (I used 1 cup of pumpkin seeds and 1/3 cup pecans)

### Directions

Preheat your oven to 350 degrees, and grease a rimmed baking sheet very well.

In a large bowl, mix the honey, olive oil, egg whites and vanilla. In a smaller bowl, mix the oats, cinnamon and salt. Pour the dry ingredients into the wet ingredients, and stir until the oats are coated well. Last, mix in the fruit and nuts, and, again, mix until everything is well incorporated.

Pour the granola out onto the greased baking sheet, and use your hands to pat it into an even layer. Bake for about 45 minutes, stirring the granola every 10 minutes or so to ensure that it cooks evenly. You'll know it's ready when the granola is beginning to turn a deep brown and smells incredible.



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Once the granola is finished, carefully scrape it off the baking sheet onto a clean tea towel. (The towel prevents condensation, which can make the granola soggy.) Allow the granola to cool completely, then store it in an airtight container to nibble from as you travel down the road.

Happy journeys!