

PEANUT BUTTER GRANOLA

4 T. creamy peanut butter

4 T. honey

1/2 t. cinnamon

1/2 t. vanilla extract

2 c. oats

1. Preheat oven to 325 degrees.
2. Spray a cookie sheet with non-stick cooking spray and set aside.
3. Combine peanut butter and honey in a bowl and microwave until peanut butter melts (approximately 20 seconds). Stir.
4. Stir cinnamon and vanilla into peanut butter and honey mixture.
5. Put the oats in a medium mixing bowl and pour peanut butter and honey mixture onto the oats. Gently mix until well combined.
6. Spread out oat mixture onto prepared cookie sheet and bake 7-8 minutes until granola is slightly browned. Let cool until granola is crunchy.