



Blueberry and Lemon Granola

Ingredients

- 3 cups old fashioned oats
- 3 tbsp brown sugar
- 1/4 tsp cinnamon
- 1/4 tsp salt
- 1/4 cup canola oil
- 1/3 cup honey
- 1 tsp vanilla extract
- 3 tbsp **MicroDried® High Moisture Whole Blueberries**
- 3 tbsp **MicroDried® Whole Lemon Powder**



Process

1. Preheat oven to 300° F and place oven rack in the middle.
2. Combine oats, brown sugar, cinnamon and salt in a large mixing bowl. Add oil, honey and vanilla and mix until oats are evenly coated with the wet ingredients.
3. Spread mixture evenly on a large, rimmed baking sheet. Bake for 12-15 minutes. Then remove, stir and place back in oven for 5-10 minutes, or until golden brown.
4. Allow granola to cool for 5 minutes. Then, add the **MicroDried® Lemon Powder**, and **MicroDried® Blueberries** and stir.
5. Continue to stir occasionally over the next 20 minutes while the granola cools completely.
6. Store in an airtight container for up to one week.