



**CAMP  
SOUTHERN  
GROUND**

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## **HOMEGROWN GRANOLA**

*Great on its own, with fresh berries over yogurt or even sprinkled on ice cream, granola is a fun to make, fun to eat Camp Southern Ground culinary staple.*

### **INGREDIENTS**

- ½ cup canola oil or other neutral oil, such as coconut or olive oil
- ½ cup honey or maple syrup
- ½ teaspoon ground cinnamon
- ½ teaspoon salt
- 3 cups old-fashioned rolled oats
- 1 cup raisins or other dried, chopped fruit
- 3 tablespoons flax seeds

### **INSTRUCTIONS**

1. Mix oats and flax seeds together in large mixing bowl.
2. In a separate mixing bowl, thoroughly whisk together oil, maple syrup, cinnamon, and salt together, then add to oats and toss.
3. Lay out the mixture evenly on a sheet pan lined with parchment paper. Bake for 20 minutes at 325 degrees, removing from oven and stirring/turning the granola after 10 minutes.
4. Once granola is cooled, add any dried fruit, chocolate chips, or other fun ingredients!