

## Granola

### Ingredients:

- 2/3 cup large flake oatmeal
- 2 Tbsp brown sugar
- 1/4 cup graham cracker crumbs
- 1/4 cup non-hydrogenated soft tub margarine
- 1 yogurt cup per student

Optional: 1-3 Tbsp dried fruit

1. Scrape margarine into glass casserole dish, cover with a lid or plate. Melt margarine in the microwave on high for 30 seconds.
2. Add oatmeal, brown sugar and crumbs to melted margarine, stir with a wooden spoon. Cover with lid and microwave for **60 seconds**.
3. Stir well and microwave for another **60 seconds**. Mixture should be bubbling hot.
4. Mix in the dried fruit and cook for a final **60 seconds**. Must do this even if omitting the dried fruit. Stir.
5. With the **lid off**, allow granola to cool before serving. Stir to break up lumps while cooling.
6. Pick up a yogurt cup. Place on table with cooling granola.
7. Group will now do clean up. Leave granola dish until last – divide granola evenly into custard cups or baggies, depending on the time available until the end of class.