



Bowdoin TLK* Granola

Yield: approx. 12-3 oz. portions

½ c.	Brown Sugar
¼ c.	Vegetable Oil
¼ c.	Maple Syrup
4 c.	Old Fashioned Rolled Oats
1 tsp.	Ground Cinnamon
Dash	Salt

1. Combine brown sugar, oil and maple syrup.
2. Combine oats with cinnamon and salt. Add to sugar mixture and mix well. Make sure oats are well coated.
3. Lightly oil sheet pan. Spread a thin layer of oat mixture evenly over pan and bake at 275 degrees for approximately 30 minutes. Keep an eye out and rotate pan if necessary to promote even cooking. As product cools it will become crunchy.

Possible additions: raisins, dates, shredded coconut, nuts, sunflower seeds, sesame seeds.

*named in honor of Taryn King, Bowdoin Class of 2007