



Nut-Free Homemade Caramelized Granola Recipe

<https://www.gracegoudie.com/all-recipes-blog/nutfree-homemade-caramalized-granola-recipe>

SERVES: 8

INGREDIENTS:

- 2 cups oats ([I like Bob's Red Mill Old Fashioned Rolled Oats](#))
- $\frac{3}{4}$ tsp salt ([Diamond Crystal Kosher Salt](#))
- $\frac{1}{2}$ cup sugar
- $\frac{1}{2}$ cup honey
- 2 $\frac{1}{2}$ tbsp olive oil
- 2 $\frac{1}{2}$ tbsp maple syrup
- 2 tsp vanilla ([Nielsen Massey Vanilla Bean Paste](#))

DIRECTIONS:

1. Mix the salt, sugar, honey and olive oil in a small [saucepan](#). *Pro Tip: As a line cook we used All Clad pots and pans, they are my favorite!* Heat until the sugar is completely melted and the mixture is simmering. Turn off the heat.
2. Mix the sugar mixture with the oats. Carefully, mix the sugar with the oats until the oats are evenly coated.
3. Spread on a lined sheet tray in a single layer. *Pro Tip: I love using [SilPats](#), as they provide an easy clean up and ensure all your granola releases from the pan.*
4. Bake the granola at 300°F for 35-40 minutes.
5. Rotate the pan and using a spatula move the oats around the pan every 10 minutes. This allows the oats to caramelize evenly. After 30 minutes check the oats every 5 minutes.