



## blueberry, lemon and veggie granola

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

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, MicroDried® Blueberries, and MicroDried® Kale Fragments and stir.

### featured products

- Milne MicroDried® High Moisture Whole Blueberries
- Milne MicroDried® Whole Lemon Powder
- Milne MicroDried® Kale Fragments

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.

