



Granola Breakfast Brittle

4 cups quick cook oats, uncooked
1/2 cup dried cranberries
1/4 cup dried cherries, optional
1/2 cup broken walnuts optional
1/3 cup butter, melted
1/2 cup light brown sugar
1/2 cup maple syrup
1 teaspoon almond extract
1 teaspoon grated orange zest

In large bowl, stir together oats, cranberries, cherries, and walnuts. Set aside.

Combine melted butter and brown sugar in small bowl until smooth. Stir in maple syrup, almond extract, and orange zest. Pour over oats mixture.

Stir; then use a gloved hand to combine and moisten all ingredients.

Spread mixture on over bottom of well greased foil lined 10x15 baking pan with hands; press evenly in pan.

Bake in preheated 350 degrees F for approximately 22 to 25 minutes or light golden brown. (see Cook's note)

Set aside to cool in pan. Remove from pan; peel off foil liner. Break cooled brittle into irregular size pieces. Place on serving platter.

Yield: 24 to 36 pieces

Cook's Note: Save any crumbs to sprinkle over your breakfast cereal or your favorite salad. If you bake them for 20 minutes, they may be very soft and form into a granola mixture you can use for sprinkles or cereal. Baking them for 24 to 25 minutes causes them to be crispy and brittle-like.

Recipe Inspired by: Cranberry-Orange Granola Barsp.9

“Recipes from Sizzling School Lunches”

Indiana cooks with Chef Cyndie

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About the Recipe: The crunchy granola pieces are perfect for breakfast, filled with healthy oats and plenty of orange and maple flavor. They are crisp yet surprise you with soft tart cranberries and cherries. Like chomping-good brittle, they are fun to even dip in your hot tea, coffee, or milk. One word of caution: Buy an extra box of oats since I know you'll be making this one again.