

Betty's Chocolate Cranberry Granola



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In this video, Betty demonstrates how to make Chocolate Cranberry Granola. This is granola made of oats, chocolate, dried cranberries, and a variety of nuts, bound together with sweetened condensed milk. This is a high-energy food that I hope you will enjoy!

Ingredients:

- 1 ½ cups old fashioned oats
- 1 ½ cups instant oats
- ¾ cup wheat germ
- ½ cup slivered almonds
- ½ cup chopped pecans
- ½ cup English walnuts
- ¾ cup semi-sweet chocolate chips
- ¾ cup dried cranberries
- 21 ounces sweetened condensed milk (1 ½ 14-ounce cans)
- cooking oil spray

In a large bowl, mix 1 ½ cups old fashioned oats, 1 ½ cups instant oats, ¾ cup wheat germ, ½ cup slivered almonds, ½ cup chopped pecans, ½ cup English walnuts, ¾ cup semi-sweet chocolate chips, ¾ cup dried cranberries, and 21 ounces sweetened condensed milk. Pour into a large baking pan that has been sprayed with cooking oil spray. Bake at 325 degrees (F) about 20 to 30 minutes, stirring occasionally, allowing clumps of granola to form. You may alternatively make this mix into granola bars by pressing the mixture into a prepared baking pan. When granola is golden, remove from oven and place in a serving bowl. Cool. If you are making granola bars, cut bars into desired size and cool on platter. This granola can be stored in an airtight container for a week or frozen for use as desired. I hope you enjoy this power-packed snack! Love, Betty