



FRIED GRANOLA

*Looking to recreate an out-trip favourite? No fire required! This camp classic can be made using a stovetop. Always check your product labels for nutritional information.
½ cup prepared = 30g (without raisins)*

INGREDIENTS

- 1 cup uncooked oats (GF if desired)
- 3 tbsp chocolate chips
- 3 tsp brown sugar
- 4 tbsp Margarine or butter
- Cinnamon (to taste)
- Optional: raisins for topping (to taste and preference)

PREP TIME

- Prep | 10 min
- Cook | 10 min
- Ready in | 20 m

DIRECTIONS

- 01** In a medium sized pot over medium heat (on stovetop) melt margarine or butter in pot.
- 02** Add oats to pot with melted margarine. Keep stirring. Add more margarine/butter if mixture is too sticky.
- 03** Fold in chocolate chips and cinnamon (if using). Mix all ingredients until well incorporated.
- 04** Add raisins (if using). Granola can also be topped with other dried or fresh fruit. Ensure you account for additional toppings in your carbohydrate count.

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