

## BAKED OAT GRANOLA TRAIL MIX

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This Granola Trail Mix Bake is the perfect balance of hearty and indulgent.

Our oatmeal forms a golden, toasty base layered with honeyed sweetness, warm cinnamon, and plenty of crunchy, chewy mix-ins in every bite. Don't leave the lodge on that hike without it!



PREP TIME: 10 MIN



COOK TIME: 30 MIN

### INGREDIENTS

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- 2 1/2 cups Snoqualmie Falls Lodge Oatmeal
- 1/2 cup Bran
- 1/2 cup Honey
- 1/2 cup Brown sugar
- 1/3 cup Butter or margarine melted
- 2 tsp Cinnamon
- 1 tsp Vanilla
- 1 cup Slivered almonds
- 1 cup Raisins or mixed dried fruit chopped
- 1 cup Sweetened flaked coconut
- 1 cup Chocolate chips

### INSTRUCTIONS

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1. Place oats, bran, honey, brown sugar, butter or margarine, cinnamon and vanilla in a large bowl. Mix until well blended. Spread onto ungreased cookie sheet. Bake at 300°F 30 minutes.
2. Cool completely. Pour cooled mixture into large bowl, add almonds, raisins, coconut and chocolate chips; mix well.

### NOTES

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Store in an airtight container at room temperature.