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CINNAMON GRANILLA

YIELD: About 4 cups

Ingredients

- 2 cups (240 g) all-purpose flour
- 1 cup (198 g) granulated sugar
- ¼ cup (53 g) dark brown sugar
- ½ cup (50 g) old-fashioned oats
- Pinch of salt
- 2 tablespoons ground cinnamon
- 6 ounces (170 g) unsalted butter, cold
- 2 teaspoons pure vanilla extract

Preparation

1. Preheat the oven to 350°F (175°C/gas 4). Line a baking sheet with parchment.
2. Combine the dry ingredients in a large bowl and whisk for 30 seconds to “sift” and break up any lumps.
3. Cut the cold butter into small chunks and add the butter and vanilla to the dry mixture.
4. Work the butter into the dry ingredients using your hands (as if you were making pie dough) until all lumps of butter are smoothed out and it has the texture of wet sand.
5. Spread the mixture onto the prepared baking sheet and press flat.
6. Bake for 30 minutes, stirring with a fork at 20 minutes and again at 25 minutes.
7. Store in an airtight container at room temperature.