Basic Barley Granola Recipe (+Lemon) – Adapted by OSU FIC from “Chow.com”  
http://www.chow.com/recipes/30062-basic-granola

3 C rolled barley flakes (or 2 ¼ c barley flakes with ¾ c old fashioned oats)  
3 Tbl brown sugar  
½ tsp cinnamon  
½ tsp salt  
½ C nuts  
1/3 C pear juice concentrate  
¼ C + 2 Tbl flax seed meal mixed with ¾ C hot water (let sit 2 min)  
¼ C canola oil  
1 tsp vanilla extract  
1 tsp lemon juice  
½ C dried fruit

- Preheat oven to 300 degrees F. Prepare a sheet pan with a piece of parchment paper.  
- Place barley, brown sugar, cinnamon, nuts, and salt in a bowl and stir to combine  
- Place pear juice concentrate, flax seed paste, oil, and vanilla in a small bowl and stir to combine. Pour over the barley mixture and mix until the flakes are thoroughly coated.  
- Spread evenly on the sheet pan, and press down slightly with your hands or a spatula.  
- Bake for 15 minutes, then rotate the pan and give the barley a small stir. Return to the oven for an additional 10-15 minutes, or until the granola is golden brown.  
- Remove the pan from the oven and cool on a wire rack for about 20-30 minutes before stirring in the dried fruit.  
- Store in an airtight container.