

Homemade Granola

Have fun with this recipe, change it around, add what you like, take out what you don't need, make it sweeter or crunchier, substitute maple syrup for honey,
you get the idea.

makes about 8 cups

Ingredients

- 4 cups old-fashioned rolled oats
- 1 cup nuts {*sliced/whole almonds, walnuts, pecans,...*}
- 1 cup dried fruit {*cranberries, raisins, apricot, apple, figs,...*}
- 1/2 cup seeds {*sunflower seeds, pumpkin seeds,...*}
- 1/2 cup sweetened shredded coconut
- 1/2 cup honey
- 1/4 cup canola oil
- 4 tablespoons brown sugar
- 1 teaspoon cinnamon
- 1 teaspoon vanilla



Instructions

1. Preheat oven to 300°F.
2. Line a rimmed baking sheet {13" by 18"} with parchment paper or lightly coat it with cooking spray.
3. Set aside dried fruit for later.
4. In a large bowl, combine the rest of the ingredients and stir with a wooden spoon. Pour the mixture on to the baking sheet, spread evenly. Bake, stir once or twice while baking, the mixture will be golden brown after about 50 minutes.
5. Remove the granola from the oven and add dried fruit to the mixture, stir and let cool completely on a wire rack. Store in an airtight container for up to 3 weeks.