



HOMEMADE GRANOLA

- ❑ 10 cups Dried Oats
- ❑ 1 cup Sunflower Seeds
- ❑ 2/3 cup Vegetable Oil
- ❑ 2/3 cup Honey or Maple Syrup
- ❑ 1/2 cup Brown Sugar
- ❑ 2 tbsp Vanilla Extract
- ❑ 1tsp Coarse Salt

Mix all above ingredients in big bowl so that dried oats are wet with oil, and honey (or maple syrup). Spray 2 big cookie sheets with Pam spray (Parchment paper is easiest clean up!) and divide mixture in between the two. Pat down flat. Bake in preheated oven at 350 degrees for 25-30 minutes, checking often. Let cool completely, and break into little chunks. Mix with your favorite dried fruits such as raisins, shredded coconut, nuts, apricots, etc.