

Granola Breakfast Cereal

4-5 cups oats

2 cups cornflakes, or rice krispies, or cheerios, or Krispix

3/4 cup peanut butter, or applesauce or mashed banana (oil will also work)

1/2 cup honey or Karo syrup

1/3 cup brown sugar

Mix all ingredients and spread in a greased 9 by 13 pan. Bake in preheated oven 375 for 15 min. Serve in a bowl with milk. Store in airtight container.

You can add raisins before you bake if you want but we always add either raisins or chocolate chips (especially to the peanut butter flavor!) to our bowls with the milk.

This is from The Tightwad Gazette:

Mix the following in saucepan, heat until sugar is dissolved:

3/4 cup brown sugar (sometimes I leave this out and add extra oatmeal instead)

1/3 cup veg. oil

1/3 cup honey

Combine the following in large bowl:

5 cups oatmeal

1/2 cup dry milk (I have left this out most of the time and added extra oatmeal to replace it)

1 tsp cinnamon

pinch of salt

Pour sugar mixture over dry mixture and incorporate well. Bake at 375 degrees for 10 minutes.