

# Granola

Delicious homemade granola, full of flavor, fiber, and nutrition

Yield:

10 cups

Ingredients:

6 c rolled oats  
1/2 c brown sugar  
3/4 c wheat germ  
1/2 c flaked coconut  
1/4 c sesame seeds  
1 c chopped walnuts, almonds, pecans, golden flax seeds, or raw sunflower seeds  
1/2 c nonfat dry milk  
2/3 c honey  
2/3 c vegetable oil  
2 T water (if I don't have the dry milk, I just use milk instead of water here)  
1 1/2 t vanilla  
1 c raisins

Instructions:

1. In a large bowl combine oats, brown sugar, wheat germ, coconut, sesame seeds, sunflower seeds, and nonfat dry milk.
2. Combine honey, oil, water, and vanilla. Add to oat mixture and mix thoroughly.
3. Turn into two large shallow greased baking pans or cookie sheets. Heat in 300 degree oven for 30-40 minutes or until lightly toasted. Stir twice during heating.
4. Let cool for 15 minutes after removing from the oven and then stir again. Store in tightly sealed container. Add raisins before serving if desired.