

Jenny's Granola

This recipe is very flexible so you can change up your dry ingredients, but reduce the oats by the same amount. For instance, if you add 1/4 cup of sunflower seeds, use 1/4 cup less of oats. If you add 1/2 cup of wheat bran, then you would eliminate 1/2 cup of the oats. As long as the amount of your dry ingredients remains the same. You will love this easy recipe!

3 1/2 cups regular oats, not instant
1/2 cup wheat germ
1/2 cup chopped walnuts
1/2 cup chopped or sliced almonds
3 tablespoons shredded coconut
1/3 cup brown sugar
1/4 cup pure maple syrup (or honey)
3 tablespoons canola oil

1. Preheat oven to 325°.
2. Grease baking sheet with canola oil.
3. Combine oats, nuts, and coconut in very large bowl.
4. Heat sweeteners just until melted & pour over oats. Stir very well until sticky & heavy.
5. Bake about 30 - 35 minutes, stirring at 20 minutes, then check every 5 minutes. Bake until well browned - watch carefully.
6. Remove from oven, stir and cool in pan. Don't under-bake.