

## Homemade Granola

### Ingredients

- 1 ½ cups rolled oats
- 1 Tablespoon brown sugar
- 2 Tablespoons oil (grapeseed, coconut or vegetable)
- 1 Tablespoon honey
- ½ teaspoon vanilla

Optional add-ins:

- 1 cup wide cut coconut
- 1/3 cup sesame seeds
- 1/4 cup sunflower seeds
- 1/2 cup raisins or craisins
- 1/2 cup dried mango
- 1 cup chopped nuts

### Instructions

1. Mix rolled oats and brown sugar together.
2. In a separate bowl, whisk together the oil, honey and vanilla.
3. Pour over dry mixture and stir to coat thoroughly. Add in chopped nuts, and desired seeds at this point.
4. Spread on a sprayed baking sheet and bake at 350 degrees F for 20 minutes.
5. Stir frequently (every 5 minutes) to ensure even baking. It should be golden brown when it is done.
6. Add dried fruit and coconut after it is finished baking.
7. Let it cool on the baking sheet and then break up any large pieces. Store in an labeled baggie for our parfaits tomorrow.