



BRITT HAUS

HOMEMADE GRANOLA

SERVINGS: 30 BOWLS

PREP TIME: 30 MIN

COOKING TIME: 15 MIN

INGREDIENTS

- 1 container (16 cups) slow cooking oats
- 1 cup Honey or agave
- 1 cup EVOO
- 1 package craisins
- 1 cup raisins
- 1/2 cup pumpkin seeds
- 1/4 cup sunflower seeds
- 1/4 cup flax seeds, ground
- 1/4 cup sesame seeds, toasted (place in skillet and stir frequently)
- 1/2 cup coconut flakes (toast if desired)
- 1/2 cup nuts (sliver almonds, walnuts, etc)
- 1 tsp of each: vanilla/cinnamon

DIRECTIONS

1. Preheat oven to 350*
2. Place oats in large bowl. Heat oil/honey in glass cup until blended. Pour over oats and stir until coated.
3. Pour oat mixture onto walled cookie sheet. Cook and stir every 10 min. to avoid burning. Once golden brown, transfer oats to bowl to cool.
4. Add remaining ingredients.
5. Using hands, mix all ingredients every 5-10 minutes. If you don't mix, your granola will clump together.
6. Once cooled, store in airtight container in freezer for up to 6 months.