

# Grandma's Homemade Granola

## Ingredients

- 5 cups old-fashioned oats
- 1 cup whole wheat flour
- 1 cup wheat bran
- 1 cup wheat germ (raw or toasted)
- ½ – 1 cup shredded coconut
- ½ – 1 cup chopped nuts
- 1 cup oil (I like a combination of coconut oil and liquid oil)
- 1 cup honey (or honey and maple syrup to equal a cup)
- 1 tsp. Cinnamon
- 1 tsp. Vanilla extract (almond extract or maple extract work well, too and are a great combination)



Warm up the oil and honey in the microwave or on the stove top, while you mix the dry ingredients.

Mix the oats, flour, wheat bran, wheat germ, coconut, nuts, and cinnamon in a large bowl or cooking dish.

Once the oil and honey are warm and mixed together, add the extract(s) to it. Pour over the dry ingredients and coat them well.

Cook in a wide baking dish (9"x13" or 10"x15") at 300 deg. Fahrenheit for 1 hour or in a slow cooker on low for 4-6 hours.

Serve with milk or over yogurt or ice cream. Fruit is a great addition, too! Enjoy!

Recipe courtesy of [glynisbecker.com/blog](http://glynisbecker.com/blog)