

Carol's Granola (Vegan substitutions)

Makes 16 cups

1 1/2 C. Brown Sugar
2/3 C. Honey (molasses or frozen apple juice concentrate)
2/3 C. Vegetable oil
1.5 Tbsp. Vanilla

1/2 C. Dry milk (omit)
1 tsp Cinnamon
1/4 tsp. Salt

1/2 C. Flax meal
1 1/2 C. Wheat Germ
1 C. Oat Bran
1/2 C. Sunflower seeds
1 C. Sesame seeds
1 C. Sliced almonds

9 C. Rolled Oats

Directions

Heat (or microwave) first 4 ingredients until thin. Don't burn.

Mix next 3 ingredients and add to liquid.

Mix all but oats and mix with liquid.

Add oats, mixing well, breaking clumps. Spread on 2-3 jelly roll pans (large baking sheets)

Bake at 350° F for 15 minutes, stirring every 5 minutes to heat all granola evenly. Return to oven after stirring final time; turn off oven and keep in oven until cool.

Stir to break clumps. Store in airtight container

Makes approximately 16 cups of granola.