**Homemade Granola**

**Ingredients:**

3 cups rolled oats (not instant)

3 Tbsp. light brown sugar

½ tsp. cinnamon

¼ tsp. salt

1/3 cup honey

¼ cup vegetable oil

1 tsp. vanilla

½ cup dried fruit (optional)

½ cup raw nuts or seeds (optional)

**Directions:**

1. Heat over to 300\*

2. combine oats, sugar, cinnamon, & salt in one bowl

3. in a second bowl, combine honey, oil, vanilla and mix well

4. add honey mixture to oat mixture and mix well ( will need to use hands)

5. add nuts and fruit and mix well

6. spread a thin layer on a large cookie sheet or jelly roll pan

7. bake at 300\* for 15 min., take out of oven, flip and mix granola mixture, then place back in oven for another 10-15 min.

8. let cool completely before breaking up granola. Store in zip lock bag