

Granola

1 18 oz box of oatmeal (about 6 ½ cups)

1 cup coconut flakes

½ cup pumpkins seeds

½ cup slides almonds

1-2 T. sesame seeds

¼ cup wheat germ

¼ cup flax seed meal

optional ½ cup roasted sunflower seeds

Mix together in a large bowl. Set aside.

Whisk together-

1 cup water

1 cup Canola oil

½ tsp. salt

3 T. vanilla

Combine the whisked mixture into the dry ingredients. Fold over and over until all of the dry ingredients is wet. Spray two baking pans. Pour out mixture onto sheets. Spread out evenly about an inch thick.

Bake for 15 minutes at 300 degrees (convection if you have it).

Lightly turn the granola over keeping it in large slabs. You will be only turning this over once in the baking process. Do not stir and break up the large chunks.

Bake for 10 minutes at 300 degrees.

Turn down the oven to 250 degrees and bake for 30 minutes.

Shut off oven and leave in oven for at least an hour or even longer until it is cool and crispy.

Store cereal in plastic container to keep pieces large (2 inch in size). Cereal will break as it is scooped into.