

HOMEMADE GRANOLA

- 2 cups rolled oats
 - 1 cup 5 grain cereal (think bulk food section!)
 - ½ cup wheat germ
 - 1 cup coconut flakes
 - ½ cup brown sugar, or coconut sugar
 - 2 tsp vanilla
 - 1 cup raisins or dried cranberries (or combination of both)
 - 1 cup dried apples, chopped
 - 1 cup dried date pieces
 - 1 cup dried papaya, chopped
 - * 1 cup any other dried fruit you like
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- Preheat oven to 275°F. Mix all ingredients except raisins and dried fruit in a large roasting pan. (Disposable turkey roasting pan works great!)
 - Place in oven for 30 minutes. Stir well, and let roast for 30 minutes more, stirring every 10 minutes.
 - Remove from oven and add raisins and dried fruit. Stir in well.
 - Let cool completely and store in an airtight container.