

Good Day Granola

INGREDIENTS

8 cups rolled oats

**1 ¼ cups firmly packed
brown sugar**

1 ½ cups unprocessed bran

**1 ½ cups natural wheat germ
(not toasted or honeyed)**

**¾ cup roasted sunflower
seeds, unsalted**

½ cup sunflower oil

¾ cup honey

2 tsp vanilla

2 cups raisins

½ cup flaked coconut

**½ cup dried mixed fruit,
chopped**

1. Preheat the oven to 325°.
2. Place oats, brown sugar, bran, wheat germ and sunflower seeds in a large bowl; stir.
3. Place sunflower oil, honey and vanilla in a small saucepan. Heat, stirring until bubbly. Pour liquid over dry ingredients and mix thoroughly.
4. Divide oat mixture evenly and spread on two rimmed cookie sheets. Bake for 15-20 minutes, stirring once to keep granola evenly browned.
5. When completely cool, add raisins, coconut and dried fruit. Store in a covered container.

Yield: 18 cups

Source: National Sunflower Association