

Homemade 5 Ingredient Granola

- 6 cup oats, dry
- 1/4 cup brown sugar
- 1/2 cup coconut oil
- 1/3 cup honey
- 2 teaspoon vanilla extract

Optional

- 1 cup walnuts, chopped
- 1/4 cup sunflower seeds
- 1/2 cup raisins, seedless
- 1/2 cup cranberries, dried
- 1 cup coconut flakes

Instructions

1. Preheat oven to 350 degrees F. Coat a large baking sheet with nonstick cooking spray and set aside.
2. Mix oats and brown sugar together.
3. In a separate bowl, whisk together the oil, honey and vanilla.
4. Pour over dry mixture and stir to coat thoroughly. Add in chopped nuts, and desired seeds at this point.
5. Spread on baking sheet and bake for 30 minutes.
6. Stir frequently (every 5 minutes) to ensure even baking. It should be golden brown when it is done.
7. Let it cool on the baking sheet and then break up any large pieces. Stir in dried fruit and coconut, if using.
8. Store in an airtight container for up to 3 weeks.

Source and for other granola related ideas:

<https://www.superhealthykids.com/recipes/homemade-granola-only-5-ingredients/>