**Carol’s Granola** (Vegan substitutions)  
Makes 16 cups

1 1/2 C.  Brown Sugar  
2/3 C.  Honey (molasses or frozen apple juice concentrate)  
2/3 C.  Vegetable oil  
1.5 Tbsp.  Vanilla  

1/2 C.  Dry milk (omit)  
1 tsp  Cinnamon  
1/4 tsp.  Salt  

1/2 C.  Flax meal  
1 1/2 C.  Wheat Germ  
1 C.  Oat Bran  
1/2 C.  Sunflower seeds  
1 C.  Sesame seeds  
1 C.  Sliced almonds  

9 C.  Rolled Oats

**Directions**  
Heat (or microwave) first 4 ingredients until thin. Don’t burn.

Mix next 3 ingredients and add to liquid.

Mix all but oats and mix with liquid.

Add oats, mixing well, breaking clumps. Spread on 2-3 jelly roll pans (large baking sheets)

Bake at 350º F for 15 minutes, stirring every 5 minutes to heat all granola evenly. Return to oven after stirring final time; turn off oven and keep in oven until cool.

Stir to break clumps. Store in airtight container

Makes approximately 16 cups of granola.