

## Granola (Egg-Free, Soy-Free, Wheat-Free)

Janelle, Brown Bag Blues - I always had thoughts of making granola, but the recipes I found seemed too complicated. Then my mother-in-law put a recipe in front of me that was easy to make. So I tried it: and loved it. The flavor is spot-on and the recipe simple and unassuming. It is a granola my children would be willing to try, in part because it is not overdone or filled with too many unknowns.

### Ingredients:

- 4 cups oats
- 1 1/2 cups sliced almonds
- 1/2 cup brown sugar
- pinch salt
- pinch cinnamon
- 1/4 cup honey
- 1/4 cup oil
- 2 tsp vanilla
- optional: raisins, dried cranberries/cherries/blueberries/apple

Oven to 300 degrees. In large bowl mix first five ingredients. In a small bowl, blend honey, oil and vanilla. Pour over dry ingredients and stir to blend. Spread in big pan and place in oven for 40 minutes. Stir occasionally. Keeps for a week sealed at room temp, or frozen up to 3 months.