

# Best Granola Ever

Submitted by Shelley Weinstein

I make 8 cups of this at a time, I eat it for breakfast, snack, over ice cream, anytime!

6 - 8 cups of old fashioned rolled oats	1/2 cup canola oil
1 - 2 cups nuts (walnuts, pecans, sunflower seeds, etc.)	1/3 cup water
3/4 cup maple syrup - (I use real maple syrup!)	1 tsp vanilla

Preheat oven to 350.

Mix all ingredients together. Let stand for 10 minutes.

Spread evenly onto 2 parchment-covered cookie sheets — cooking 1 at a time.

Bake for 40-50 minutes, stirring every 15 minutes — checking frequently in the last 15 minutes. Remove when oats are toasty brown.

Do NOT add dried fruit until granola is cooked and cooled. Baked dried fruit becomes a little rock-like when baked with the granola.

Besides fresh fruit, my favorite add-in is Trader Joe dehydrated raspberries or strawberries.



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