

HOMEMADE "CORONA" GRANOLA!

Witters Family



Ingredients

1 large container (42 oz) regular rolled oats
2 cups broken walnuts, pecans, sliced almonds or any combo
1 cup whatever you may have: wheat germ, sunflower seeds
2 teaspoons cinnamon

Sauce:

1/2 cup peanut butter, natural is best for flavor
1/2 cup honey or substitute real maple syrup
1/2 cup brown sugar
1/2 cup vegetable oil (light olive oil is my choice)
2 teaspoons real vanilla

Instructions

1. Preheat oven to 300 degrees.
2. Mix dry ingredients in a large bowl.
3. Mix sauce ingredients in a saucepan. Heat until warm enough to stir together. Pour sauce over dry ingredients and mix well.
4. Spray or oil two large rimmed baking sheets. Pour granola onto pans and spread out. Bake about 45 minutes until toasty brown.
5. Cool. Serve with milk or over yogurt.

Add raisins, dried cranberries, sliced banana, blueberries, peaches or whatever you have. Enjoy!