



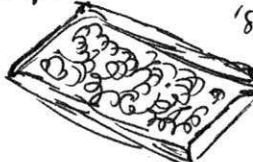




When cool, combine with the fruity / Sweet add-ins. Store in an airtight container, such as mason jars baggies your label with the date when you made it.  Press down IMMEDIATELY when removing from oven to make CLUSTERS. 

Bake at 275°F until golden, toasty, fragrant, & delicious. Stir every 5-6 minutes to prevent burning or untoasted bits. 

Pour oil + sweetener over nutty oats. Stir thoroughly. Spread in  than, even layer on baking sheet(s).  extracts, cinnamon, nutmeg, cardamom, ginger, pepper, allspice, ...

Combine grains + nutty/seedy/toastable ingredients in a large bowl  In saucepan: heat oil + sweeteners together. Add spices, citrus zest, etc. 

- Serve with milk, yogurt, fruit, etc.
 - Use instead of graham crackers to make a cookie crust.
 - Sprinkle on muffins before baking
 - Use as topping on pancakes or waffles
 - Give/share w/ friends
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You Can Make Granola



With what you have the way you like it

- Make the amount right for you -
The ratios stay the same. Play with the details!
- 3** parts rolled or flaked grains - rye, oats, barley, kamut etc.
 - 2** parts nutty / seedy / toastable add-ins - etc. nuts, seeds, coconut
 - 1/2** part liquid - honey, syrup, molasses, etc. agave, heavy or simple sugar syrup
 - 1/3** part oil (consider coconut oil or any neutral-tasting oil)
 - 1** part fruity / etc. sweet add-ins dried fruit, chocolate chips
- A "part" can be a cup, pint, quart, etc. By volume, not weight