Homemade Granola

Dry Ingredients: (8 cups)
(this is just a few options to get you started!)
Rolled whole oats (better than quick oats, but you can use quick oats)
Dry Ingredient Add-ins:
chopped /sliced nuts: Almonds, Pecans, Walnuts
dried fruits: Raisins, Cranberies, cherries, coconut, blueberries
seeds/grains: sunflower seeds, pumpkin kernels, ground flax, wheat germ

Wet Ingredients: (1 cup)
Binders: (use 1 part or 1/4 cup of the one cup wet ratio)
Vegetable oil, canola oil, olive oil, peanut butter, applesauce, even pumpkin puree
Sweetener (use 3 parts or 3/4 cup of the one cup wet ratio)
brown sugar
Sugar
Honey
molasses
maple syrup
corn syrup
agave syrup
Peanut Butter (can be used as both a sweetener and a binder)

Directions:

- Preheat oven to 300°
- In large bowl add in oats.
- Stir in all dry ingredient add-ins Mix well.
- In sauce pan on stove add in one cup water plus your choice of binder and sweeteners.
- Heat over medium low heat till liquid is blended, and if added in sugar is dissolved.
- Pour wet ingredients over dry ingredients and mix well to combine.
- Spread mixture onto several cake pans or cookie sheets with sides.
- Spread out granola and break up any large clumps (so it all bakes evenly)
- bake 20-30 minutes, stirring at the 10-15 minute mark.
- Remove from oven.
- Cool.
- Store in cool airtight container.