

## Megan's Granola



**Rated:** ★★★★★

**Prep Time:** 20  
Minutes

**Ready In:** 40  
Minutes

**Submitted By:**  
annie9

**Cook Time:** 20  
Minutes

**Servings:** 30

"My daughter and I came up with this recipe and it is absolutely wonderful. I've tried many granola recipes and this tops them all. Enjoy!"

### INGREDIENTS:

8 cups rolled oats	1/2 cup brown sugar
1 1/2 cups wheat germ	1/4 cup maple syrup
1 1/2 cups oat bran	3/4 cup honey
1 cup sunflower seeds	1 cup vegetable oil
1 cup finely chopped almonds	1 tablespoon ground cinnamon
1 cup finely chopped pecans	1 tablespoon vanilla extract
1 cup finely chopped walnuts	2 cups raisins or sweetened dried cranberries
1 1/2 teaspoons salt	

### DIRECTIONS:

1. Preheat the oven to 325 degrees F (165 degrees C). Line two large baking sheets with parchment or aluminum foil.
2. Combine the oats, wheat germ, oat bran, sunflower seeds, almonds, pecans, and walnuts in a large bowl. Stir together the salt, brown sugar, maple syrup, honey, oil, cinnamon, and vanilla in a saucepan. Bring to a boil over medium heat, then pour over the dry ingredients, and stir to coat. Spread the mixture out evenly on the baking sheets.
3. Bake in the preheated oven until crispy and toasted, about 20 minutes. Stir once halfway through. Cool, then stir in the raisins or cranberries before storing in an airtight container.

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