

# Carriage Corner Granola

## Ingredients:

### Dry:

- 6 cups oatmeal
- ½ cup brown sugar
- ¾ cup wheat germ
- ½ cup shredded unsweetened coconut
- 2 Tbsp cinnamon
- 1 tsp nutmeg
- 1 cup chopped nuts

### Wet:

- 2/3 cup honey or maple syrup
- ½ cup vegetable oil, you can use olive or coconut oil, but your granola won't last as long.
- 2 Tbsp water
- 2 tsp vanilla

## Instructions:

1. Preheat oven to 300°
2. Mix all wet ingredients in a microwave safe bowl. Heat in microwave for 1 minute, stirring to mix well.
3. In a separate bowl mix all dry ingredients.
4. Pour the warm wet ingredients over the dry and mix well.
5. Spread into a thin layer on parchment lined cookie sheets.
6. Bake at 300° for 25 - 35 minutes, stirring every 10 minutes.
7. Remove from oven and let cool.
8. Enjoy!

## Variations:

Use unsalted mixed nuts;  
Add dried fruit after the granola has cooled.  
Blueberries with almonds is a great choice;  
Use Maple syrup instead of honey and pecans for the nuts. Add dried cranberries;

If you like 'clumpier' granola add 2 egg whites to the liquid mixture, once the granola comes out of the oven, don't stir until cooled.