

Basic Granola

Ingredients

- 36 cups rolled oats
- 6 tbs ground cinnamon
- 2 tbs salt
- 1 ½ cups honey or agave
- 1 ½ cups vegetable oil
- 8 cups coarsely chopped raw or nuts or seeds or a combination

Instructions

1. Heat the oven to 300°F and arrange a rack in the middle.
2. Place the oats, cinnamon, and salt in a large bowl and stir to combine; set aside.
3. Place the honey and oil in a small bowl and stir to combine. Pour over the oat mixture and mix until the oats are thoroughly coated.
4. Spread the mixture in a thin, even layer on a rimmed baking sheet. Bake for 15 minutes, then stir and continue baking until the granola is very light golden brown, about 5 to 15 minutes more.
5. Place the baking sheet on a wire rack and cool the granola to room temperature, stirring occasionally, about 20 minutes. (Note: It will harden as it cools.)
6. Add the fruit and nuts or seeds to the baking sheet and toss to combine. Store the granola in an airtight container for up to 2 weeks.