Homemade Granola

**Ingredients**

- 6 cups old-fashioned rolled oats
- 3 cups crushed wheat bran flakes cereal (wheat bran or whole wheat listed at first ingredient)
- ¼ cup sunflower seeds
- ½ cup canola oil
- 1 cup honey
- 1 Tablespoon vanilla
- 1 cup dried fruit (optional)

**Directions**

1. Wash hands in warm, soapy water.
2. Preheat oven to 300°F.
3. In a large bowl, combine oats, wheat bran, and sunflower seeds.
4. Combine oil, honey, and vanilla in a saucepan and heat slightly.
5. Pour oil mixture over oat mixture. Mix thoroughly.
6. Transfer to either one 12x18-inch pan or two 9x12-inch pans.
7. Bake for 50 minutes, stirring every 10-15 minutes until lightly toasted.
8. Remove from oven. Fold in dried fruit while mixture is still warm.
9. Cool, stir, and store in airtight container.

**Serves: 30**