

cinnamon  
crunch  
**Granola**

- 2 cups old-fashioned rolled oats
- 1/2 cup wheat germ
- 1/2 cup nuts, chopped
- 1/2 cup coconut
- 1/2 tsp cinnamon

- 3 Tbsp vegetable oil
- 3 Tbsp honey

**For a variation, add:**

Bran flake cereal, raisins  
or other dried fruits, sunflower seeds,  
rolled wheat or rye.

**Serving idea:**

Granola is a good topping for cold  
or hot breakfast cereal, yogurt or as  
*Waffle Toppers*, page 113

**1 Preheat** oven to 300°F.

 **2 Mix** oatmeal, wheat germ, nuts, coconut and cinnamon  
in a large bowl.

 **3 Mix** together oil and honey in a separate small bowl.  
Add to the oatmeal mixture and stir well.

**4 Spread** mixture in an 11x17 baking pan  
or other large baking pan.  
Bake 15 minutes or until lightly browned,  
stirring every 5 minutes. (Granola becomes crisp as it cools.)

**5 Store** in a closed container or plastic bag.

