

# Jenny's Easy Granola

Once you make this easy recipe, you'll never buy your granola again. Be sure to keep an eye on it towards the end -- you want it well browned but not overdone. You can add raisins, dried cherries or other dried fruit after it's done and cooled. All this protein and fiber will give you lots of sustained energy.

4 cups rolled oats (not instant)  
1 cup chopped nuts (I use walnuts, almonds & pecans)  
3 Tablespoons shredded sweetened coconut

1/3 cup brown sugar  
1/4 cup pure maple syrup  
3 Tablespoons canola oil (preferably organic, expeller-pressed)

1. Preheat oven to 325°.
2. Grease baking sheet with canola oil.
3. Combine oats, nuts, and coconut in very large bowl.
4. In a small saucepan, heat brown sugar, maple syrup and oil until just melted and stir into oat mixture.
5. Bake about 30 - 35 minutes, stirring at 20 minutes, then check every 5 minutes. Bake until well browned - watch carefully.
6. Remove from oven, stir and cool in pan. Don't under-bake.