

**granola** By Nancy Compton Huskins on Sunday, October 6, 2013 at 4:13pm

- 7 cups rolled oats, uncooked
- 1 cup unsweetened coconut
- 1 cup wheat germ or flaxseed meal
- 1 cup almonds, chopped or whole
- 1 cup pecans, chopped or whole
- 1/2 cup Nonfat Dry Milk
- 1/2 teaspoon salt
- 1/2 cup vegetable oil
- 1 cup maple syrup
- 1 tablespoon vanilla extract
- 1 cup or more raisins and dried cranberries

In a large bowl, combine the oats, coconut, wheat germ, nuts, and milk powder.  
Mix well. In a separate bowl, whisk together the salt, oil, maple syrup, and vanilla.  
Pour over dry mixture in bowl, stirring and tossing till everything is very well combined.  
Spread granola on a couple of 9x13 casserole dishes.  
Bake in a preheated 250°F oven for 2 hours, tossing and stirring mixture every 15 minutes or so.  
Remove pans from oven and cool completely.  
Transfer granola to a large bowl, and mix in dried fruit.