Home-made Granola



A versatile granola recipe that can be eaten for breakfast, as a snack or baked on top fruit for a quick and easy dessert. Serve with yogurt, milk, ice-cream or by itself.

**Ingredients**

* 5 cups (400 grams) oatmeal
* 1 cup (125 grams) wheatgerm
* 1 cup (125 grams) sunflower seeds
* 1 cup (150 grams) flaked almonds
* 1 cup (150 grams) pumpkin seeds
* ¼ cup (50 grams) brown sugar
* ½ cup (118 dl) honey
* 1 cup (236 dl) olive oil
* ½ teaspoon vanilla extract
* ½ teaspoon Maldon salt flakes

**Instructions**

1. Mix the dry ingredients in a large bowl.
2. Heat the honey and sugar in a small saucepan, then add the oil and vanilla.
3. Add the liquid mixture to the dry and combine well.
4. Spread on a cookie sheet and sprinkle with Maldon sea salt.
5. Bake for 30 minutes at 350 F (180 C) stirring the granola half way through the baking time to ensure it browns evenly.
6. Store in an air tight container in a cool place.