

## Steve's Granola



Recipe courtesy of Ash Street Inn ~ Fernandina Beach ~ modified by Steve

Prep: 10 minutes                      Cook: 60 minutes

6 cups oatmeal (small Quaker Oats original canister)  
1 cup Sunflower Seeds (roasted)  
1  $\frac{3}{4}$  cup Sliced Almonds  
 $\frac{1}{2}$  cup light brown sugar  
1 Tablespoon Cinnamon

1  $\frac{1}{2}$  sticks Unsalted Butter  
 $\frac{2}{3}$  cup Honey  
1 Tablespoon Vanilla Extract

Heat oven to 275 degrees (Convection Bake)

Combine Oats, Sunflower Seeds, Almonds, Cinnamon and Brown Sugar in large mixing bowl

Mix thoroughly while still dry.

Meanwhile, melt Butter in microwave stir in Honey and Vanilla.

Pour Melted Butter mixture over dried ingredients

Mix thoroughly for at least 60 seconds

Pour mixture onto (2) Parchment lined sheet pans

Place in oven for one hour making sure to stir and flip every 15 minutes.

Let cool on stovetop completely before storing

NOTE: Dried Fruit should be added when eaten.  
Adding fruit too soon will cause the granola to become soft and the fruit to become chewy.