

Jody's Granola

- Heat in microwave until brown sugar is dissolved:
 - 1 c. vegetable oil
 - 2 T molasses
 - 1 T vanilla
 - 1 c. honey (or ½ c honey & ½ c brown sugar)
- When mixed, let cool slightly and add to:
 - 2 lbs (10 cups) rolled oats
 - ¾ c. sesame seeds
 - 1 c. chopped nuts
 - 2 c. oat bran
 - 2 c. coconut
 - 2 c. sunflower seeds
- Stir thoroughly.
- Bake in 350 degree oven in three or four shallow pans (or two roasting pans) for 20-40 minutes, stirring every 5-7 minutes, until golden brown. Baking time varies according to depth of granola in pan.
- Cool slightly and add:
 - 1 c. raisins
 - 1 c. golden raisins
 - 1 c. chopped dates
 - (or whatever combination of dried fruits you want)

Koinonia Granola

- Melt in microwave:
 - ½ c. oil
 - ½ lb margarine
 - 2 T molasses
 - 1 T vanilla
 - 1 c. brown sugar
 - 1 c. honey
 - ½ t salt
- When mixed, let cool slightly and add:
 - 2 lbs (10 cups) rolled oats
 - ½ c. sesame seeds
 - 1 c. chopped nuts
 - 2 c. Grape Nuts
 - 1 lb. coconut
 - 1 c. sunflower seeds
- Stir thoroughly.
- Bake in 350 degree oven in shallow pans for 20-25 minutes, stirring every 5-7 minutes, until golden brown.
- Cool slightly and add:
 - 1 c. raisins or dates

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