Quick Mixes - Granola

This recipe makes 1 ½ gallons of granola. I recommend filling one (half-gallon) jar to store on the shelf and freezing the rest in a gallon zip loc baggie. I don't vacuum seal the granola because I am not certain about moisture content and there may be botulism spores in honey.

6 cups rolled oats
6 cups multi-grain mix
2 cups raw sunflower seeds
3 cups slivered almonds

1 ½ cups water
1 ½ cups brown sugar
½ cup honey
½ cup pure maple syrup
1 tsp salt
2 tsp cinnamon
1 TB vanilla

Dried fruit if desired.

Preheat oven to 300 F. In a large bowl combine dry ingredients. Blend well. In large saucepan combine syrup ingredients. Heat until sugar dissolves but do not boil. Pour syrup over dry ingredients and stir until well coated. Spread onto two cookie sheets. Bake 20 minutes, stirring