



# Bran and Germ Granola



5 cups



25 minutes



300 degrees

## INGREDIENTS

226g Rolled Oats (about 2c)  
133g Quick Oats (about 1 1/2c)  
170g Honey  
5g Salt (or to taste)  
28g Avocado Oil  
1/2 tsp Cinnamon  
14g Vanilla  
30g Egg Whites (1 egg white)  
Bran and Germ up to 1/2c

## DIRECTIONS

1. Combine all the ingredients and nuts if your are using them, and mix well until the oats are fully coated.
2. Spread onto a large lined sheet pan, pressing it down into a single layer.
3. Bake at 300 for 25 minutes, flipping every 10 minutes. Keep a very close eye on it in the last 15 minutes of baking as it will burn very quickly.
4. Cool completely before mixing in the additions. Store in an airtight container. Granola can be stored for up to one month.

### Additions

- **Nuts.** Almonds, Pecans, Walnuts, Pistachios.
- **Dried Fruit.** Raisins, Cranberries, Dried Blueberries, Apricots, Dates, Banana Chips.
- **Coconut.** Shaved, Flaked, Shredded; you can add it before baking for a toasted flavor or after baking.
- **Zest.** Orange, Lemon or Lime zest adds a delightfully fruity addition to granola and lightens the flavor profile.
- **Seeds.** Sunflower, Pumpkin, Chia, Flax, Hemp.