11 Favorite Homemade Granola Bars
Recipe Book

By Martha McKinnon
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Introduction

Homemade granola bars are perfect snacks any time of day - as part of a grab and go healthy breakfast, afternoon snack or lunch bag treat. Our delicious homemade granola bars recipes make granola bars that are so much tastier and healthier, and less expensive than the ones in a box. It's really easy to make your own granola bars. We've got a great assortment of granola bars recipes for you to choose from.

Granola bars come in lots of different flavors and styles. Some granola bars are chewy; some are crunchy. Some have long lists of ingredients and others just a few. Some homemade granola bars call for prepared granola, while others call for common granola like ingredients such as rolled oats, nuts, fruits, and a variety of sweeteners.

The key is to find a granola bar recipe in a flavor and style that's right for you. It's important to remember that recipes are meant to be a guide and you should feel free to experiment when making homemade granola bars. If a granola bar recipe calls for raisins, and you prefer dried cherries, make the switch. Baking is meant to be fun and creative, provided your substitutions make sense, such as one kind of fruit or nut for another.

If you have ever wondered how to make granola bars, you will be surprised at just how easy they are. Homemade granola bar recipes are quick and easy, like other bar cookie recipes, only healthier. Most contain dried fruits and nuts, and often call for whole-wheat flour.

We've collected our favorite granola bars recipes here for you. We hope you will try one of these granola bar recipes for a healthy delicious snack you can enjoy any time day or night.

Martha McKinnon
Homemade Granola Bar Tips and Tricks

Read the recipe thoroughly before beginning to make sure you are familiar with the instructions and have all the necessary ingredients and equipment.

Use the specified size pan so your granola bars are the right thickness and bake properly.

Line the baking pan with foil that extends over the edges on at least 2 sides by at least 1 inch for easy removal from the pan and cleanup. This will create “handles” for lifting the slab of granola bars out of the pan once they have baked and cooled. You will also be able to cut them more evenly this way too.

To line your pan - turn the pan upside down. Tear off a piece of foil longer than the pan and place the foil on top of the pan. Wrap the foil around the pan and then carefully remove it. Turn the pan right side up and then place the foil liner inside the pan gently shaping it to fit.

Measure accurately. Use metal or plastic measuring cups for dry ingredients and clear glass or plastic measuring cups with a spout for liquid ingredients. Fluff your flour with a whisk before scooping or spooning into your measuring cup and leveling with the flat side of a knife or spatula.

Use the fat or shortening specified in the recipe. Soft, whipped, liquid, or reduced fat butters or margarines contain too much water and will not produce good results.

Preheat the oven for 10 to 15 minutes and use an oven thermometer to make sure the oven temperature is correct for baked granola bars.

Cool your granola bars on a wire rack so that air can circulate and they don’t become soggy.

Cool completely before storing.

Fruity, Nutty Granola Bars

This recipe makes delicious chewy, crunchy healthy granola bars full of oats, dried fruit, and whole grains, lightly sweetened with the natural goodness of maple syrup instead of sugar. Try them once and we think you will want to make them again and again. These healthy granola bars are just that good. You'll need a food processor to make these quick and easy granola bars.

1 cup rolled oats
1/2 cup shelled sunflower seeds
1/2 cup toasted wheat germ
1/4 cup whole-wheat flour
1/2 cup dried apricots
1/2 cup dried cranberries
1/2 cup dried pitted dates
1/2 cup raw almonds
1/2 cup nonfat dry milk
1 teaspoon cinnamon
1/3 cup pure maple syrup
2 large eggs

Preheat oven to 350F degrees. Grease a 9x13-inch baking pan with cooking spray. Alternatively, line the baking pan with foil that extends over the edges by at least 1 inch. This will create handles for lifting the slab of granola bars out of the pan once they have baked and cooled, allowing you to cut them more evenly and making cleanup so much easier.

Place oats, sunflower seeds, wheat germ, flour, fruit, almonds, dry milk, and cinnamon in a food processor and pulse until everything is chopped and well blended. Add maple syrup and eggs and pulse until everything is well blended.

Spread the thick batter evenly into the prepared pan and bake until lightly browned, about 15 to 20 minutes.

Remove from the oven and allow to cool on a wire rack on the counter for 10 to 15 minutes. Cut bars into desired size and shape.

Once they are completely cool, you can store these fruity, nutty, chewy, healthy granola bars in an airtight container for up to 3 days.

Yield: One 13x9-inch pan of Fruity, Nutty Granola Bars

Favorite Homemade Granola Bars

Chewy, wholesome, not too sweet homemade granola bars are a perfect lunch bag treat or after school snack. You can use whatever combination of nuts, seeds, and dried fruits you prefer, provided you keep the proportions the same.

3/4 cup rolled oats (not instant)
1/4 cup chopped nuts (almonds, walnuts, or pecans)
2 tablespoons unsalted sunflower or pumpkin seeds (optional)
2 tablespoons flax seed
1/2 cup whole wheat flour
1/2 teaspoon baking powder
1/4 teaspoon salt
1/2 teaspoon ground cinnamon
1/2 cup canola or vegetable oil
1/2 cup firmly packed dark brown sugar
1 large egg
1 teaspoon vanilla
1/2 cup dried fruit of your choice (raisins, chopped dates, chopped apricots, cranberries, etc)

Preheat your oven to 350F degrees. Line an 8-inch baking pan with foil that overhangs the pan on all sides by at least one inch. Lightly grease the foil and set aside.

Spread the oats, nuts, and seeds on a baking sheet and bake them for about 10 minutes, or until they are lightly toasted, stirring once or twice to insure even cooking. Remove the pan from the oven and let the oat/nut mixture cool completely.

Meanwhile, in a small bowl, combine the wheat germ, flour, baking powder, salt and cinnamon with a whisk until blended and set aside.

In a large mixing bowl, stir the oil and brown sugar with a whisk until smooth. Stir in the egg and vanilla. Stir in the flour mixture just until combined, then stir in the oat mixture and dried fruit until well combined.

Spread the mixture into the prepared baking pan evenly. Bake the bars until they are set, about 25 to 30 minutes. Remove the pan from the oven and place on a wire rack until the granola bars have cooled completely. Lift the slab of granola bars from the pan using the overhanging foil as handles and place on a cutting board. Cut into desired size squares/bars. These Homemade Granola Bars will keep at room temperature in an airtight container for up to 5 days.

Yield: One 8-inch pan of Favorite Homemade Granola Bars

No Bake Almond Granola Bars

This granola bar recipe is full of tasty healthy ingredients including almond butter, whole grain puff cereal, seeds, nuts, dried fruit and sweetened with brown rice syrup. Making these healthy granola bars will probably require a trip to the health food store for brown rice syrup and quinoa flakes, but it's definitely worth it if you want a healthy homemade granola bar made without sugar that is packed with protein from almond butter and quinoa. They stir together in just a few minutes and require no baking.

1 cup almond butter
1 cup brown rice syrup
3/4 cup chopped walnuts
1 cup dried cranberries or cherries
3 cups puffed cereal, such as Kashi 7 Grain Puffs
1/4 cup raw pumpkin seeds
3/4 cup sunflower seeds
1/3 cup quinoa flakes

Lightly coat a 13x9-inch baking pan with cooking spray. Alternatively, line the baking pan with foil that extends over the edges by at least 1 inch. This will create handles for lifting the slab of granola bars out of the pan once they have baked and cooled, allowing you to cut them more evenly and making cleanup so much easier.

In a large saucepan, heat almond butter and rice syrup over low heat until bubbles begin to form. Remove from heat and quickly stir in walnuts, fruit, seeds, cereal, and quinoa flakes until well combined.

When the mixture is cool enough to handle, press into the prepared pan and cool completely. (I've found that it is easiest to do this with slightly wet hands but a rubber spatula will work too.) Cut bars into desired size and shape and wrap pan tightly or wrap bars individually for on-the-go convenience.

Yield: One 13x9-inch pan of No Bake Almond Granola Bars
No Bake Chewy Apricot Almond Granola Bars

Filled with apricots and almonds these chewy apricot almond granola bars are both healthy and delicious. Did you know that apricots are a great source of A and B vitamins and niacin and almonds are rich in protein and potassium? When you add these nutritional powerhouses to the other wholesome ingredients contained in this healthy chewy granola bars recipe you get a wholesome treat perfect for any time of day.

Take these tasty homemade granola bars along so you have a healthy alternative to junk food temptations when you are out and about on a busy day.

1 1/4 cups old fashioned rolled oats (not instant)
1/2 cup sunflower seeds
1 egg, lightly beaten
2 tablespoons honey or molasses
1/2 cup peanut butter (smooth or chunky)
1/4 cup wheat germ
2 tablespoons dry milk powder
1/2 teaspoon cinnamon
1/2 cup dried apricots, chopped
2 tablespoons raisins or dried cranberries (optional)
1/2 cup almond slices, slightly toasted

Preheat your oven to 350F degrees. Line an 8-inch square baking pan with foil that extends over the edges by at least 1 inch. This will create handles for lifting the slab of granola bars out of the pan once they have baked and cooled, allowing you to cut them more evenly and making cleanup a breeze.

Place the oats and sunflower seeds on a baking sheet and toast in the preheated oven for 5 to 7 minutes.

In a large saucepan, over low heat, combine the egg, honey or molasses, and peanut butter. Stir with a wooden spoon until the mixture is well combined and then remove pan from the heat. Stir in the oats, sunflower seeds, wheat germ, milk powder, cinnamon, apricots and raisins or dried cranberries (if using). Mix until well combined.

Scrape the mixture into the prepared pan. Gently press evenly into the pan. Sprinkle the toasted almonds over the mixture and gently press them down. Cut into desired size and shape bars. Refrigerate or freeze until firm.

Yield: One 8-inch pan of No Bake Chewy Apricot Almond Granola Bars
Blueberry Maple Granola Bars

Wholesome granola bars lightly sweetened with maple syrup and studded with dried blueberries make a delicious snack. Although the combination of blueberries and maple is delicious, feel free to substitute the dried fruit of your choice. Dried cherries, cranberries, or raisins all would be delicious. If you can't find unsalted sunflower seeds, you can always give salted ones a quick rinse and dry since the recipe calls for toasting them before they are added with the other ingredients anyway.

Be sure to use pure maple syrup for which there is no substitution. Don't be tempted to use maple-flavored pancake syrup in its place!

3/4 cup old-fashioned rolled oats (not instant)
1/2 cup chopped walnuts
1/4 cup unsalted sunflower seeds
1/2 cup all-purpose flour
1/2 teaspoon baking powder
1/4 teaspoon salt
1/2 teaspoon ground cinnamon
Pinch of nutmeg
1/2 cup canola oil
1/4 cup firmly packed light brown sugar
1/4 cup pure maple syrup
1 large egg
1 teaspoon pure vanilla extract
1/2 cup dried blueberries

Preheat the oven to 350 degrees F. Line an 8-inch square baking pan with heavy duty aluminum foil, making sure there is a 1-inch overhang all around the sides of the pan. These will be used as "handles" to remove the granola bars from the pan once they are baked. Set aside.

Spread the oats, walnuts, and sunflower seeds on an ungreased baking sheet and bake until they are lightly toasted, stirring every 2 to 3 minutes. This should take about 10 minutes. Remove baking sheet from the oven and allow the mixture to cool completely before proceeding.

In a small mixing bowl, whisk together the flour, baking powder, cinnamon, and salt until well combined.

In a large mixing bowl combine the canola oil, brown sugar, and maple syrup until the mixture is smooth and well blended. Stir in the egg and vanilla extract. Stir in the flour
mixture until it is just incorporated. Stir in the oat mixture until everything is well combined. Stir in the dried blueberries.

Scrape the batter into the prepared baking pan. Bake the granola bars until they are set, about 25 to 30 minutes. Remove from the oven and allow to cool completely on a wire rack.

Lift the foil "handles" on either side of the pan to remove the slab of granola bars from the pan. Place them on a cutting board. Cut into desired size and shape bars.

Yield: One 8-inch pan (Approximately 16 Blueberry Maple Granola Bars)
Chewy, Crunchy Coconut Granola Bars

Homemade granola bars are so much better than their commercial cousins. You can make them with the kinds of fruit, and nuts you like best while skipping the less than healthy stuff, like corn syrup, artificial flavors, and preservatives. They stir together in minutes with minimal fuss and are even better a day or two after baking as the flavors have a chance to meld.

2 cups rolled oats (not instant)
1 cup sliced almonds
1 cup loosely packed coconut flakes
1/2 cup toasted wheat germ
3 tablespoons butter or canola oil
2/3 cup honey
1/4 cup lightly packed light brown sugar
1 teaspoon vanilla
1/4 teaspoon salt
1/2 cup chopped pitted dates
1/2 cup chopped dried apricots
1/2 cup raisins or dried cranberries

Preheat oven to 350F degrees. Line a 9-inch baking pan with foil that overhangs the pan on all sides by at least one inch. Lightly grease the foil.

Spread the oats, nuts, and coconut on a baking sheet and bake them for about 10 minutes, or until they are lightly toasted, stirring once or twice to insure even cooking. Remove the pan from the oven and let the oat/nut mixture cool completely.

Reduce the oven temperature to 300F degrees.

In a large bowl, combine the wheat germ and oat/nut with a wooden spoon until blended.

Place the butter, honey, brown sugar, vanilla, and salt in a small saucepan and bring to a boil over medium heat. Stir while continuing to cook for one more minute and then pour the mixture over the oatmeal mixture. Add the dried fruit and stir well to combine.

Spread the mixture into the prepared baking pan. Lightly press the mixture evenly into the pan with wet fingers. Bake the bars until they are light golden brown, about 25 to 30 minutes. Remove the pan from the oven and place on a wire rack until the granola bars have cooled completely.
Lift the slab of granola bars from the pan using the overhanging foil as handles and place on a cutting board. Cut into desired size squares/bars. These Crunchy, Chewy, Coconut Granola Bars will keep at room temperature in an airtight container for up to 5 days.

Yield: One 9-inch pan of Chewy Crunchy Coconut Granola Bars

## Chewy Apricot Granola Bars

If you love to always have granola bars on hand - for snacks, lunch bags, and eating on the run, you will love this chewy granola bars recipe for its ease and flexibility.

This six ingredients recipe for chewy granola bars stirs together in minutes and can be changed in a multitude of ways. Try substituting another dried fruit like raisins, dried cranberries, or chopped dried apples and pears for the apricots and then consider replacing the sunflower seeds with pumpkin seeds or the chopped nuts of your choice to make your favorite homemade no bake granola bars. Some of the combinations we favor include cranberry pistachio, and chopped tropical fruit and macadamia nuts.

### Ingredients

- 1/4 cup butter
- 1 (10-ounce) package miniature marshmallows
- 3 1/2 cups your favorite granola (homemade or store bought)
- 1 1/2 cups crisp rice cereal
- 1 cup chopped apricots
- 1/2 cup, roasted and lightly salted sunflower seeds

### Instructions

1. Line a 9x13-inch baking pan with foil that extends over the sides of the pan to make removal easy and lightly coat the foil with cooking spray.

2. In a large saucepan melt the butter over medium heat. Add the marshmallows and stir until melted and combined with the butter. Remove pan from the heat. Stir in the granola, cereal, apricots, and sunflower seeds until well combined.

3. Dump mixture into the prepared pan and press into the pan with the back of a spatula coated with cooking spray, a large square of wax paper, or our favorite tool- clean, slightly wet hands. Cool completely. Use the foil to lift the granola bars from the baking pan. Peel off foil. Cut into desired size and shape bars. Store in an airtight container between layers of wax paper.

Yield: One 9x13-inch pan of Chewy Apricot Granola Bars

Nutty, Crunchy Granola Bars

Nutty crunchy granola bars packed with wholesome tasty ingredients that are sure to make your smile. These crunchy granola bars are easy to make too and only need about 15 minutes to bake.

1 1/2 cups rolled oats
3/4 cups mixed sunflower seeds, sesame seeds, chopped peanuts, almonds, and cashews
2 tablespoons wheat germ
1/8 teaspoon salt
1/4 cup oil
1/4 cup honey plus molasses to equal 1/3 cup
1/4 teaspoon vanilla

Preheat oven to 350F degrees. Line a baking sheet with foil or parchment paper. Lightly oil the foil/parchment and set aside.

In a heavy dry skillet set over medium heat the oats, stirring often until they are lightly toasted. This should take about 5 minutes.

In a medium bowl, stir together the oats, nuts and seeds, wheat germ and salt.

Add the remaining ingredients and stir until everything is combined and moistened. Dump the nut mixture onto the prepared pan and then shape it into an 8x10 inch rectangle about 1/4-inch thick. Press with slightly damp hands to compress.

Bake for 12 to 15 minutes, or until lightly golden. Remove from the oven and transfer to a wire rack to cool for about 5 minutes until set and then score into desired size bars with the tines of a fork. Invert onto a wire rack and peel away the foil/parchment and then break the bars along the score lines.

Yield: One 8x10 inch rectangle of Nutty, Crunchy Granola Bars

On-The-Go Low Fat Fruit and Granola Bars

A fruit and nut sensation, these low fat granola bars are packed with nutritious ingredients including oats, nuts, honey, and banana. High fiber oats and lots of other energizing nutritious ingredients make a healthy anytime treat. With just 2 tablespoons of butter these tasty treats are definitely low fat granola bars.

2 cups rolled oats
1/2 cup coarsely chopped nuts
1/2 cup raisins
1 teaspoon cinnamon
2 tablespoons butter
1/4 cup honey or molasses or barley malt syrup or rice syrup
2 tablespoons apple juice
1 banana, mashed
1 egg beaten

Preheat oven to 350F degrees. Line a 9-inch baking pan with foil that extends at least 1-inch beyond the pans edges. This will create "handles" for lifting the slab of granola bars out of the pan once they have baked and cooled, allowing you to cut them more evenly and making cleanup a quick and easy. Lightly grease the foil with cooking spray or oil.

In a medium-size bowl, combine the oats, nuts, raisins, and cinnamon and set aside.

In a medium-size saucepan, set over medium low heat, melt the butter and honey, stirring until well combined. Add the juice. Pour the liquid mixture over the dry ingredients. Add the banana and stir until the mixture is well blended. Stir in the egg until well combined.

Scrape the batter into the prepared pan and gently press it down evenly. Bake the low fat granola bars until set, about 20 to 25 minutes. Remove from the oven and cool on a wire rack. Remove slab of low fat granola bars from the pan, using the foil "handles." and transfer to a cutting board. Cut into desired size and shape bars.

Yield: One 9-inch square pan of On-The-Go Low Fat Fruit and Granola Bars
Easy Four-Ingredient Granola Bars

This is one of the easiest granola bars recipes we've ever seen. It comes from an old version of The Betty Crocker Cookie Book and is a winner in our book. This granola bars recipe is versatile too. You can use either homemade or commercial granola in your choice of flavors. Change the granola you use in this quick and easy recipe, and create a whole new granola bar. What could be easier?

1/2 cup butter
3 cups granola
3/4 cup toasted salted sunflower seeds
1 (14 ounce) can sweetened condensed milk

Preheat oven to 325F degrees. Line a 9x13-inch baking pan with heavy-duty aluminum foil; making sure it extends by at least 1-inch on all sides. This will make removal from the pan a lot easier.

Place the butter in the baking pan and heat in the oven until melted. Rotate the pan around until the butter coats the whole bottom of the pan. Sprinkle granola over the butter and bake for 15 minutes. Sprinkle sunflower seeds over the granola and then pour the condensed milk over the sunflower seeds. Bake until golden brown, about 20 minutes longer.

Remove from the oven and cool on a wire rack. Use the foil handles to remove the slab of granola bars from the pan and place on a cutting board. Peel away the foil. Cut the bars into desired size and shape pieces.

Yield: One 9x13-inch pan of Sunflower Seed Granola Bars
Almond Oat Granola Cookie Bars

These tasty granola cookie bars are easy to make and oh so delicious. Just beat together your ingredients, spread into a pan and bake for about 25 minutes. That's all there is to it.

1 1/2 cups whole-wheat pastry flour
1 1/2 cups rolled oats
1/2 teaspoon salt
1 cup (2 sticks) butter, softened
1/2 cup packed brown sugar
1 teaspoon vanilla
1 cup mini semi-sweet chocolate chips
1/2 cup flaked coconut
1/2 cup coarsely chopped slivered almonds
1/2 cup raisins or dried cranberries

Preheat oven to 350F degrees. Set aside an ungreased 9x13-inch baking pan.

In a medium bowl, stir pastry flour, rolled oats, and salt to combine; set aside.

In a large bowl, with an electric mixer on medium speed, beat butter, brown sugar, and vanilla until light and fluffy. Beat in the flour mixture a little at a time until well combined. Stir in chocolate chips, coconut, almonds, and cranberries.

Spread in an ungreased 9x13-inch baking pan. Bake for 25 minutes or until golden. Remove from the oven and transfer to a wire rack to cool completely. Cut into desired size bars.

Yield: One 9x13-inch pan of Almond Oat Granola Cookie Bars
Bonus #1

Applesauce Granola Cookies

2 cups all-purpose flour
1/2 teaspoon baking soda
1/2 teaspoon salt
1 cup packed brown sugar
1/2 cup shortening
1 large egg
1 teaspoon vanilla extract
1/2 cup applesauce
2 cups granola (homemade or your favorite packaged)

Make sure one of your oven racks is placed in the center of your oven. Preheat oven to 375 degrees. Line cookie sheets with parchment paper. Alternatively use ungreased cookie sheets.

In a medium-size mixing bowl whisk together the flour, baking soda, and salt until well blended. Set aside.

In a large mixing bowl beat brown sugar, shortening, eggs, and vanilla extract with an electric mixer on medium-high until creamy and well blended, about 1 to 2 minutes, scraping the sides of the bowl with a rubber spatula as necessary to make sure everything is blended together. Stir in the applesauce and then flour mixture just until it is moistened. Stir in the granola until incorporated throughout the dough.

Drop by rounded tablespoonfuls, 2 inches apart, onto the prepared cookie sheets. Bake the cookies for 11 to 13 minutes, until the cookies are set at their edges and almost no indentation remains in the center when lightly touched with the tip of your finger. Remove from the oven and cool for 1 to 2 minutes on the cookie sheets and then transfer the cookies with a thin metal spatula onto wire racks to cool completely.

Yield: Makes about 3 1/2 dozen Applesauce Granola Cookies

Bonus #2

Easy Granola Cake Mix Cookies

1 package (18.25 ounce) yellow cake mix
1/4 cup packed brown sugar
1/2 cup vegetable oil
2 large eggs
2 teaspoons vanilla extract
1 1/2 cups granola (homemade or your favorite packaged)
1/2 cup dried fruit of your choice
1/2 cup chopped nuts, if desired
1 cup semisweet chocolate chips, if desired

Make sure one of your oven racks is placed in the center of your oven. Preheat oven to 350F degrees. Line cookie sheets with parchment paper or spray lightly with nonstick cooking spray.

In a large mixing bowl beat half the dry cake mix, brown sugar, oil, eggs, and vanilla extract with an electric mixer on medium-high until smooth and well blended, about 1 to 2 minutes. Stir in the remaining dry cake mix, granola, dried fruit, nuts and chocolate chips if using, with a wooden spoon or rubber spatula until the dry ingredients are moistened and incorporated throughout the dough.

Drop by teaspoonfuls, 2 inches apart, onto the prepared cookie sheets. Bake the cookies for 9 to 12 minutes, until the cookies are set at their edges and just barely set at the center when lightly with the tip of your finger. Remove from the oven and allow to cool for 1 to 2 minutes on the cookie sheets and then transfer the cookies with a thin metal spatula onto wire racks to cool completely.

Yield: Makes about 5 dozen Easy Granola Cake Mix Cookies
### Bonus #3

#### Homemade Granola Recipe

2 cups old-fashioned oats  
1/2 cup wheat germ  
2 tablespoons packed brown sugar  
1/4 teaspoon salt  
1 cup additional ingredients (from options below)  
1/4 cup maple syrup  
3 tablespoons vegetable oil  
1 tablespoon water  
Flavoring (from options below)

Make sure one of your oven racks is placed in the center of your oven. Preheat oven to 275F degrees. Line cookie sheets with parchment paper or spray with nonstick cooking spray and set aside.

In a large mixing bowl mix the oats, wheat germ, brown sugar, salt and extra ingredients (except dried fruit) with a wooden spoon until well combined and set aside.

In a small saucepan bring the syrup, oil, water, and any flavoring to a simmer over low heat. Drizzle this over the oat mixture and stir until combined. Pour the mixture onto the prepared baking sheet. Squeeze the mixture a handful at a time to from small clumps.

Bake for 30 minutes. Stir in dried fruit and continue to bake until golden, about 15 minutes more. Remove from the oven and cool.

1. **Classic Granola**  
   **Extra Ingredients:**  
   1/3 cup chopped walnuts  
   1/3 cup sweetened coconut flakes  
   1/3 cup raisins  
   **Flavoring:**  
   1/2 teaspoon ground cinnamon

2. **Cherry Almond Granola**  
   **Extra Ingredients:**  
   1/3 cup sliced almonds  
   1/3 cup sweetened coconut flakes  
   1/3 cup dried cherries  
   **Flavoring:**  
   3/4 teaspoon almond extract

3. **Crunchy Granola**  
   **Extra Ingredients:**  
   1/4 cup sliced almonds  
   1/4 cup sunflower seeds  
   2 tablespoons sesame seeds  
   1/4 cup dried cranberries  
   **Flavoring:**  
   None

4. **Tropical Granola**  
   **Extra Ingredients:**  
   1/4 cup chopped unsalted cashews  
   1/4 cup chopped banana chips  
   1/4 cup sweetened coconut flakes  
   1/4 cup chopped dried pineapple  
   **Flavoring:**  
   1/2 teaspoon ground ginger

Yield: Makes about 1 quart of Homemade Granola
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