**Ingredients 25 servings 50 servings 100 servings**

Brown sugar ½ cup 1 cup 2 cups

Honey 1 cup 2 cup 3 cups

Canola (or vegetable) Oil ½ cup 1 cup 2 cups

Old Fashioned Oats 8 ½ cup 17 cups 34 cups (2-42 oz containers + 4 cups)

Cinnamon (1-42 oz container

+ 2 cups)

Salt ½ teaspoon 1 teaspoon 2 teaspoons

**Instructions**

1. Preheat oven to 250 f.
2. Combine brown sugar, honey, and canola oil in a small saucepan over medium heat.
3. Cook, stirring often, until sugar is dissolved (about 5 minutes).
4. Pour brown sugar mixture over oats and add cinnamon and salt. Stir until oats are evenly coated.
5. Spread granola mixture over cookie sheets (2 per 25 servings) sprayed with pam. Press down firmly.
6. Place in oven and bake for one (1) hour, stirring every 20 minutes
7. Remove from oven and allow to cool completely before breaking apart and into pieces.
8. Store in Ziplock bag or other airtight container.

**Nutrition**

1 serving = ½ cup prepared granola

½ cup granola = 1 oz whole grain, 191 calories, 1.01 saturated fat, 49mg sodium

