

## Clay's Granola

2 Cups walnuts  
2 Cups sliced almonds  
1 ½ Cups whole wheat flour  
1 Cup all purpose flour  
1 Cup packed brown sugar  
1 Cup melted butter or peanut butter  
1 TBSP cinnamon  
½ tsp salt  
1 TBSP vanilla  
2 Cups oats

Combine all ingredients, except melted butter (or peanut butter) in a medium mixing bowl. Mix well. Add melted butter (or peanut butter). Mix until completely combined and moistened, press out in a ½ sheet pan ¼ inch thick.

Bake at 350 degrees for 20 minutes until lightly browned.  
Be careful not to over-bake, it burns easily.  
Cool for 20 minutes, and break up into bite-sized pieces.  
Store in sealed container or zip lock baggies.  
Good for at least 2 weeks if it lasts that long.