Honey Cinnamon Granola

Ingredients
¼ cup (60 ml) honey
¼ cup (60 ml) brown sugar
1 teaspoon (5 ml) pure vanilla extract
2 cups (500 ml) rolled oats
¼ cup (60 ml) wheat germ
2 teaspoons (10 ml) cinnamon
¼ teaspoon (1 ml) salt
1 cup (250 ml) chocolate chips
1 cup (250 ml) dried cranberries

Preparation
1. In a small pot, combine honey, brown sugar, and vanilla extract. Heat over medium until sugar and honey are combined and smooth. Make sure to stir it a couple of times.
2. In a bowl, combine oats, wheat germ, cinnamon, and salt. Mix well.
3. Pour honey mixture over the oat mixture and stir well.
4. Pour granola onto a cookie sheet that has been covered with parchment paper.
5. Bake at 325 degrees for 20-25 minutes. Make sure you stir the granola often. Maybe every 5 minutes or so.
7. Store in tight container for up to a couple of weeks.