Homemade Grapenuts

Ingredients

- 1 cup white sugar
- 1 cup brown sugar
- 2 cups buttermilk
- 2 tsp baking powder
- 2 tsp baking soda
- 1 tsp salt
- 7 cups whole wheat flour

Instructions

1. Mix all ingredients well.
2. Spread onto a greased cookie sheet and bake like a cake for about 45 minutes at 350°.
3. When cool, break into pieces and let dry for 4 to 5 hours.
4. Toast slowly in the oven, stirring frequently, for about 30 minutes.
5. When cool, put through a food grinder using a coarse knife and grind.
6. Put into glass jars.

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