

# Home Made Granola

Making Granola is so easy and economical. Granola also makes a terrific gift. The recipe needs 2 or 2 ½ cups of nuts. You can vary the type of nuts to suit your own taste buds. I have used sunflower seeds, pumpkin seeds, sesame seeds, and pecans in various combinations.

- 3 cups rolled oats (not quick cooking)
- 1 cup slivered almonds
- 1 ½ cups large pecan pieces
- ¾ cup shredded sweet coconut
- 1/3 cup brown sugar
- 1/3 cup maple syrup
- 1/3 cup vegetable oil (I used olive oil)
- ¾ teaspoon salt (if all seeds and nuts are unsalted)
- 1 cup raisins or Craisins (optional)



Preheat oven to 250 degrees.

In a large bowl, combine oats, nuts and seeds, coconut, and brown sugar.

In a separate bowl, combine maple syrup, oil, and salt. Combine both mixtures and pour onto 2 sheet pans, lined with foil. Cook for 1 hour and 15 minutes, stirring every 15 minutes to achieve an even color.

Remove from oven and transfer into a large bowl. Add raisins and mix until evenly distributed. Store in airtight container after mixture cools.