

## MY FAVORITE NUTTY GRANOLA

Makes two 1/2 sheet pans (8-10 cups or so). This is a great granola base - play around with other additives (see below), some of which are best added after baking and just before eating.

- 8 cups old fashioned rolled oats
  - 6 to 7 cups raw nuts of choice - I like almonds, walnuts and pecans
  - 1/2 cup vegetable oil
  - 1 cup honey (OPT: 1/4 cup maple syrup + 3/4 cup honey)
  - 50-100 g / 1/4 to 1/2 cup of brown sugar as you wish (I tend to go lower)
  - 1 tablespoon vanilla extract
  - 1 tablespoon cinnamon (OPT)
  - pinch salt
1. Heat the oven to 325°F. Lightly oil two half-sheet pans or line them with Silpat (no oiling needed) for easy clean up.
  2. In a large bowl blend 8 cups old fashioned rolled oats with 6 to 7 cups mixed nuts of choice.
  3. In a pyrex glass cup or a small saucepan place vegetable oil, honey/maple syrup and brown sugar. Heat to warm the mixture, stirring to blend then blend in vanilla, pinch of salt and cinnamon if using.
  4. Stir the wet ingredients into the dry until nicely coated.
  5. Divide between the two prepared sheet pans and bake about 20-30 minutes, stirring half way through, until golden brown and toasty. OPT: heat oven to 275°F and bake longer, about 40-45 minutes (low and slow is nice). The aroma is always a good sign that's it's ready. Keep on eye on it!!
  6. Let granola cool fully on the sheet pans. Store in closed container.

When enjoying your granola, feel free to add in your desired amount of dried fruit such as cranberries, cherries or raisins; additional nuts (toasted) like pistachio or hazelnut; toasted unsweetened coconut; toasted seeds such as sesame or pumpkin. Make it your own!