

Home Grown Granola

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Ingredients: Makes about 2 1/2 qts

1 lb Rolled Oats
1 cup Mixed Nuts (Almonds, Walnuts, Pecans, cashews, etc.)
1/2 cup Sesame Seeds
1 1/2 cups Coconut, shredded
1/2 cup +2 Tbs Butter, melted
1/4 lbs Sugar, Brown
1/2 cup + 2Tbs Honey
1 Tbs Molasses (Optional)*
2 tsp Vanilla
1/2 tsp Almond Extract
1 rd Tbs Cinnamon
1/2 tsp Nutmeg
1 cup Dried fruit or Raisins
Pinch of Salt to taste

Procedure:

Add mixed nuts to a large bowl and mix in 1/4 cup of honey. Spread out on a sheet pan and roast in 375° F oven until coated and browned. Set aside.

In a large mixing bowl, combine 1 lb rolled oats, 1/2 cup sesame seeds, 1 1/2 cups shredded coconut, 1 rounded Tbs cinnamon and 1/2 tsp nutmeg. Add in 1/2 cup + 2 Tbs melted butter, 1/4 lb brown sugar, 1/2 cup honey, 1 Tbs molasses (this gives a darker color to the granola), 2 tsp vanilla and 1/2 tsp almond extract. Mix all ingredients well and spread out on 2 greased baking sheet pan and bake in 275° F oven for 45-60 minutes or until golden brown, crisp and holds in chunks.

Let cool and add 1 cup roasted mixed nuts and 1 cup chopped dried fruit or raisins before serving or before putting into jars or bags.

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