

Granola

This is based on a recipe in the Wall Street Journal. I've modified it; my measuring is loose and it is never the exactly the same!

Takes about 10 minutes to make, then 20 to 25 minutes to bake.

8 cups rolled oats
8 oz almond butter
8 oz honey
2 tsp vanilla
2 tsp cinnamon
1 cup raisins
1 cup sliced almonds (or nut of choice)
2 tbs sesame seeds or flax seeds

Preheat oven to 325 degrees. I use a convection oven so I can put all my pans in at the same time, and my cooking time might be less than a regular oven.

On the stove or in the microwave heat honey and almond butter until they are melty. After turning off the heat, add vanilla and cinnamon.

While melting the honey and almond butter, mix raisins, almonds, sesame seeds and oats. Add the melted honey mixture and stir into the oat mixture until well mixed, and break up any clumps so they are small (they are kind of fun to get later).

Divide the granola into roasting pans for baking, spreading it out and not having it more than an inch or so thick. Put pans into oven and cook for 10 to 12 minutes. Stir so it gets cooked evenly and return to the oven for another 10 or 12 minutes. Stir again when you take the pans out of the oven. Allow it to cool, then put into containers. I put mine in the freezer and just keep part of it in the cupboard.