

Glen Arbor Bed & Breakfast Honey Vanilla Granola

This is one of the favorites at the inn. The recipe makes 8 cups, enough for eight to ten generous servings or use as a topping for yogurt.

At the inn, we double the recipe so we always have some in the freezer for guests or a gift.

- 1/2 cup sliced almonds. 4 cups uncooked oatmeal. 1/2 cup shredded coconut. 1/2 cup crunchy cereal nuggets, such as Grapenuts. 1/2 cup dry Wheatena cereal or 1/4 cup sesame seeds.
- 1/2 cup oil. 1/2 cup honey. 1 tablespoon vanilla. 1/2 tablespoon nutmeg. 1/2 cup dried cherries or raisins (added after baking).
- Preheat oven to 300 degrees. Put all dry ingredients in large bowl and mix together. Combine oil, honey, vanilla and nutmeg; pour over dry ingredients, and stir thoroughly to coat dry ingredients.
- Spread the mixture on a cookie sheet or jelly roll pan and bake for 30-36 minutes on the middle rack. Watch carefully that it does not become too brown. Remove from oven and cool.
- Add cherries or raisins after the mixture has cooled. Store in a sealed container or bag.

The granola may easily be frozen if it will not be used immediately.