



## COOKING SCHOOL GRANOLA

Makes about 6 cups or 8 generous servings

1/4 cup vegetable oil

1/4 cup honey or maple syrup (or a mixture)

1 TBSP molasses

1 cup sliced almonds, or a mixture of chopped walnuts and almonds

1/2 cup shredded coconut (sweetened)

2 1/2 cups rolled oats (old-fashioned style)

1/2 cup raisins

1/2 cup dried cherries

1/2 cup chopped dates or dried plums

Other optional add-ins: chopped dried pineapple, dried apricots, banana chips, additional nuts

Preheat your oven to 350 degrees F.

Mix all the ingredients together in a mixing bowl, by hand or with a spatula/spoon. Be careful not to crush or break up the mixture too much. Spread the granola on to a baking sheet or into a baking pan. Bake about 20 minutes, then stir to bring the less browned granola to the top. Return to the oven and bake until golden brown. Stir about every 10 to 15 minutes. Total baking time is about 40-50 minutes.

When the granola is golden brown, remove the pan from the oven and cool on a baking rack. When cool, stir and break up any large pieces. Add dried fruits and other add-ins. Store in a airtight container or freezer bag.