

GRANOLA

Provided by Sue Doiron

As requested from 2013 Fall NHBA Meeting!

7 cups old fashioned rolled oats (do not substitute quick cooking oats)

½ cup vegetable oil

½ tsp. salt

¾ cup honey

¾ cup packed light brown sugar

1 T. vanilla

Handful of nuts (use your favorites)

1 pkg. candied ginger cut into small pieces

1 handful raisins

With oven rack in middle position, heat to 375°. Toss oats, oil and salt in a large bowl.

Spread over a baking sheet with sides. Bake, stirring often until pale gold, 20-25 minutes.

Meanwhile, cook honey and brown sugar in saucepan over medium heat, stirring frequently, until sugar is fully dissolved, about 5 minutes. Take off heat and stir in vanilla. Set aside.

Remove oats from oven. Lower oven to 300°. Transfer oats to a large bowl and toss with the honey mixture until evenly coated. Stir in the nuts, ginger and raisins.

Line a 12" x 8" baking sheet with foil and coat lightly with vegetable oil or cooking spray. Spread oat mixture on prepared pan. Bake until golden, 35-40 minutes.

Let pan cool on a rack. When cool, break into small pieces. Granola can be stored at room temperature for up to 2 weeks.