

Pam's Homemade Granola

8 cups uncooked Quaker Oats

1 ½ cups walnuts

½ cup sliced almonds

1 ½ tsp grated nutmeg

1 ½ tbsp cinnamon

Salt

3 handfuls Craisins

¾ cup oil

1 cup honey

Preheat the oven to 300 degrees. Toss the dry ingredients, but not the Craisins, together, then add the oil and honey and toss again to coat thoroughly. Spread the mixture on two sheet pans and bake until golden, turning every 10 minutes so that it browns evenly.

When done, after 30 minutes, add the craisins and let cool. As the granola cools, it will lose its stickiness and become crunchy. Store in a tightly covered jar.