

# CHT Granola

(a top secret recipe from "Kitchen Queen" Victoria Dunham)

*4 3/4 c old-fashioned oats*  
*1 c chopped or sliced almonds, pistachios, pecans*  
*1/2 c light brown sugar*  
*1/2 tsp salt*  
*1/2 tsp cinnamon*

Mix together very well with hands, making sure that brown sugar is evenly dispersed throughout the oats and nuts.

*1/2 c canola oil*  
*1/4 c honey*  
*1/4 c sugar*  
*1 TB vanilla*

In a saucepan, bring oil, honey and sugar to barely boiling. Remove from heat, let sit for a few minutes and add vanilla. (Adding vanilla extract to boiling liquid will cause it to become bitter.) Stir mixture well.

Pour over oat mixture and mix very thoroughly. Start with a spoon and finish with your hands.

Spray sheet pan with Pam and spread granola evenly on pan. Bake at 300° for 30 minutes, stirring once after 15 minutes.

*Raisins, dried cranberries, cherries, chopped apricots, etc*

After granola comes out of oven, sprinkle fruit on top to warm and soften. Let sit for 5 minutes, then stir to mix in fruit. Stir again after 10 minutes so that it doesn't stick together in large clumps. Let granola cool completely before storing in airtight container.

\*At CHT we would mix fat-free plain yogurt with a little vanilla extract and some honey. Then we would layer that mixture in cups with granola and fresh fruit: peaches, berries, etc.