



## Greenville Arms 1889 Inn Granola

Combine in a big roasting pan:

6 cups old fashioned (not quick) oats  
1/4 cup wheatgerm  
1/4 cup sesame seeds  
1/4 cup raw sunflower seeds  
1/2 cup pumpkin seeds  
1 cup sliced almonds, or broken-up pecans  
3/4 cup shredded coconut

Then combine:

1 cup honey  
3/4 cup water  
3/4 cup canola oil  
(It combines best if you warm the honey up)

Stir the liquid into the dry ingredients until evenly moist. Spread evenly in pan. Bake at 275 degrees, stirring often, until it is a deep golden brown. That may take 2 hours or more. If it seems to be browning too fast, turn your oven down. It's important not to burn it! Allow to cool before storing in an air-tight container. Add raisins after baking: roasted raisins are awful. And feel free to vary the ingredients - we do!

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