

# Awesome Granola

Rating: ★★★★★

Makes: 12 servings

## Ingredients

- 3 cups** oatmeal (uncooked)
- 1/2 cup** coconut (shredded or flaked)
- 1 cup** pecans (chopped, walnuts or peanuts)
- 1/4 cup** honey
- 1/4 cup** margarine (liquid)
- 1 1/2 teaspoons** cinnamon
- 2/3 cup** raisins

## Directions

1. Heat oven to 350° F. Combine all ingredients in a large bowl, except raisins, mix well.
2. Bake in 13x9 inch baking pan at 350°F for 25- 30 minutes or until golden brown. Stir every 5 minutes.
3. Stir in raisins. Cool thoroughly. Store in tightly covered container.

### Electric Skillet Instructions:

1. Combine all ingredients except raisins in a large microwave safe bowl; mix well.
2. Set electric skillet at 300° F and stir mixture constantly until lightly browned.
3. Place in a bowl and stir in raisins. Cool thoroughly.
4. Store in tightly covered container.

### Microwave Instructions:

1. Combine all ingredients, except raisins in a large

## Nutrition Information

Key Nutrients	Amount	% Daily Value
<b>Total Calories</b>	<b>240</b>	
Total Fat	13 g	20%
Protein	4 g	
Carbohydrates	30 g	10%
Dietary Fiber	3 g	12%
Saturated Fat	2.5 g	13%
Sodium	50 mg	2%

microwave safe bowl; mix well.

2. Place in 11x7 in glass baking dish.

3. Cook at HIGH about 8 minutes or until golden brown, stirring after every 2 minutes of cooking; stir in raisins.

4. Place onto un-greased cookie sheet or aluminum foil to cool. Cool thoroughly. Store in a tightly covered container.