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Opa's favorite Trail Mix / Granola Recipe

Ingredients:

- 6 cups old-fashioned rolled oats
- 2 cups nuts, see hints below
- 2 cups mixed seeds, see hints below
- ½ cup honey or maple syrup
- 1 cup raisins, see hints below

Instructions:

1. Preheat oven to 350°F
2. In a large bowl, put oats, nuts, and seeds. Stir in honey or maple syrup. You can tell when it's well stirred in - the oats will appear moist.
3. Spread on 2 metal cookie sheets with rims.
4. Bake 10 minutes, stir, exchange positions of sheets.
5. Repeat twice, being careful not to let granola burn. The main idea is to get all the granola nicely toasted. If you don't stir it, the outside areas will brown and possibly burn before the rest of the granola has browned. Watch closely during last 10 minutes, and remove earlier if browning too quickly.
6. When cold, add dried raisins and store in seal-able containers. Keeps well at room temperature

Hints:

- Use any combination of nuts. Almonds, cashews, peanuts, soya nuts, corn nuts - these all work great
- Use any combination of seeds. Pumpkin and sunflower seeds are super (no shells, please)
- Add dried fruits, such as apricots (cut into quarters), prunes (cut into quarters), currants, cranberries, strawberries, cherries along with the raisins, about an extra cup. If you prefer, you can add these dried fruits after 20 minutes of baking to make them a bit chewier. To cut prunes or apricots easily, use scissors.
- Add bran, wheat germ, almost anything to the oats. Try something new and let me know how you changed my recipe for granola into yours.

<http://www.quick-german-recipes.com/granola-recipe.html>

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- For a homemade trail mix, you can add a bit more honey so the mix will have "clusters" of mix.