

Karen's Amazing PB and Cashew Granola

8 cups old fashioned oats
1 ½ cups brown sugar
1 ½ cups wheat germ
8 oz coconut
8 oz salted pecans or almonds
8 oz cashews
8 oz sunflower seeds, shelled
1 cup raisins, optional
½ cup water
½ cup vegetable oil
½ cup honey
½ cup peanut butter
2 teaspoons vanilla

Preheat oven to 300 degrees.

Mix together first 8 ingredients in a large bowl or other container.

Put the rest of the ingredients in a saucepan and stir. Bring to a boil. Pour this over the dry ingredients and stir. Spread on 2 large cookie sheets, and bake for 1 ½ hours, stirring about every 20 minutes.

Cook until the granola is done to your desired (crunch) taste.

Tips:

-If you measure out the vegetable oil first, then pour into pan, and measure the honey and peanut butter after the oil has been in the measuring cup, the honey and pb will slide out much easier .

-Wheat germ, almonds, cashews, and sunflower seeds may be purchased in bulk at larger grocery, or some health food stores for a fraction of the cost of a small container at a standard grocery.

-I recommend weighing the ingredients. Eight ounces of coconut is not equal to one cup...