

Great Granola

- 1/2 cup almonds
- 1/2 cup peanuts
- 4 cups rolled oats
- 1/2 cup wheat germ
- 1/4 cup sesame seeds
- 1/4 cup pumpkin seeds
- 1/4 cup sunflower seeds
- 1/4 cup raw millet
- 1/3 cup honey or maple syrup
- 1/3 cup canola oil
- 1/2 teaspoon vanilla
- 1 cup raisins

Preheat oven to 325 degrees.

Chop nuts into tiny pieces.

Combine with oats, wheat germ, seeds and millet in a large bowl.

Heat together honey or maple syrup and oil.

Remove from heat, stir in vanilla and pour over cereal, mixing well to coat all ingredients.

Spread onto a large, shallow baking pan and bake, stirring occasionally, for 20 to 30 minutes, until lightly browned.

Don't forget to check granola frequently toward the end so it doesn't burn.

Cool and add raisins. Makes 2 pounds of cereal.