



Crunchy Granola

MAKES 7 CUPS

For 10 years, my sister, Jill owned a Bed and Breakfast in Canyon, Texas called The Hudspeth House. Every morning she served granola and fruit in pretty little parfait dishes for breakfast. At Christmas everyone in our family hoped to get a bag of her granola as a gift. In 2019, she and her husband sold The Hudspeth House and she allowed me to share her recipe for granola. I still can't make it as well as she does. I guess she had a lot more practice, but it's now a family recipe that I'm proud to make for my own family and friends. It's delicious mixed with cold milk, but I also sprinkle it on my butternut squash soup. I hope you enjoy this recipe as much as our family has!

INGREDIENTS

1/4 cup canola or corn oil

1/2 cup chopped walnuts

1/4 cup pure maple syrup

1/2 cup sliced almonds

3/4 cups brown sugar

1/2 cup pecan halves

3 cups old fashioned oats

1/2 cup sweetened coconut

PROCESS:

Preheat oven to 350 degrees. Spray one 11X17 inch baking sheet with cooking oil spray (or line with non-stick aluminum foil). Set aside. In a 1-pint microwave-safe bowl, combine the oil, syrup, and brown sugar. Microwave, uncovered, on high for 1 minute, or until the sugar starts to melt. Remove from the microwave and stir to combine. In a 2-quart bowl, combine the oats, nuts, and coconut. Toss to mix. Pour the syrup mixture over the oat mixture and stir until well-mixed. Spread evenly onto the pan. Place the pan on the top rack and bake for 15 minutes. Remove the pans and stir the granola. Place back in the oven, rotating pan to the bottom rack. Bake for 10 minutes more. Cool the granola in the pans for 1 hour or until it reaches room temperature. Stir to mix well and store in an airtight container.