

## Yummy Honey Granola

4 cups Oats (Quick Oats promotes smaller clusters while Reg. Oats promote larger))  
1 cup Craisins  
2 cups chopped Peanuts  
½ cup Butter (can substitute with applesauce)  
¾ cup Honey  
1 tsp. Vanilla  
2 tsp. Cinnamon  
Dash of Salt

Mix together the oats, Craisins and peanuts and set aside

In a small pot combine butter, honey, vanilla, cinnamon and salt.

Bring to a boil for 2 minute

Pour the liquid mixture over the oat mixture and stir it in really well.

Spread onto a cookie sheet (not a dark sided one as it will taste overdone)

**BAKE a 350 degrees for 20 minutes** or until lightly browned – stirring every 5 minutes or so.

Let the granola cool, then crumble it up.

Store in an airtight container at room temperature to keep it delicious