

From the kitchen of the Adobe Rose Inn

GRANOLA

Nonstick vegetable oil spray

4 cups old-fashioned oats

1 cup chopped nuts of any kind (I used pecans, walnuts, cashews, peanuts and almonds)

¼ cup sesame seeds

½ cup shredded coconut

½ cup (packed) golden brown sugar

¼ teaspoon salt

½ teaspoon ground cinnamon

⅓ cup vegetable oil

¼ cup honey (Use maple syrup for vegans)

4 teaspoons vanilla extract

Position rack in middle of oven and preheat to 300°F. Lightly spray large rimmed baking sheet with nonstick spray. Mix next 7 ingredients in large bowl. Combine oil and honey in small saucepan; bring to simmer over medium heat. Remove from heat; stir in vanilla. Pour hot liquid over oat mixture; stir well. Using hands, toss mixture until thoroughly mixed.

Spread granola on prepared baking sheet. Bake until golden brown, stirring occasionally, about 30 minutes. Transfer sheet to rack; cool granola completely. (Can be made 2 weeks ahead. Store in airtight container at room temperature.)

Makes about 8 cups.