

Hazelnut-Honey Granola

FROM THE WHITE ORCHID INN & SPA, FLAGLER BEACH, FLORIDA

3 c Old fashioned oats 3/4 c honey 4 Tbsp butter, melted 1 ½ tsp vanilla

1 c Unsalted hazelnuts, pecans, cashews or almonds coarsely chopped

½ c toasted wheat germ or grape nuts 1/3 c sesame seeds or sunflower seeds

½ c dried, snipped apricots or other dried fruit(s) 1/3 c coconut

1 c dried tart cherries or raisins ½ c Golden and/or dark raisins

In a bowl, stir together honey, melted butter and vanilla. Add wheat germ, nuts, oats, and sesame seeds, stir to coat well. Spread mixture evenly into large jelly roll pan and bake until dark golden brown, stirring every 15 min. Cool in pan. Transfer to large bowl and stir in dried fruit.

250-275 degree oven

Recipe given to me in January 2009 by Karen, co-owner of the White Orchid Inn & Spa, 1104 S. Oceanshore Blvd, Rt. A1A, Flagler Beach, FL 32136 www.whiteorchidinn.com Bob & Karen Iaccarino, Owners (386) 439-4944