

# Nutty Granola

Recipe By *Nitra Ladies Auxiliary*



**Cooking and Prep:**  1  
h 05 m

**Serves:**  20

**Contains:**   

**Preference:** Parve

**Difficulty:** Easy

**Diet:** Vegetarian, Pescetarian,  
Low Fat, No Refined Sugar

**Source:** The Heimishe  
Kitchen (Nitra Cookbook)

## Ingredients (9)

### Main ingredients

- 3 cups rolled oats
- 1 cup wheat germ
- 1/2 cup flaked coconut
- 1/2 cup shelled sunflower seeds
- 1 cup coarsely chopped nuts

- 1/2 cup oil
  - 1/2 cup Gefen Honey
  - 2 teaspoons Gefen Vanilla Extract
  - 1 cup raisins (*optional*)
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## Start Cooking

### Prepare the Granola

1. Preheat oven to 275 degrees Fahrenheit.
2. Mix oats, wheat germ, coconut, sunflower seeds, and nuts in a large bowl. Pour oil, honey, and vanilla over oat mixture. Stir lightly until coated.
3. Spread mixture in a cookie sheet. Bake for one hour, stirring every 15 minutes. Break up any large lumps. Add raisins. Store in an airtight container. Serve with milk.
4. Add raisins to the granola before storing in an airtight container. Serve with milk.

#### Variation:

Dried fruit can be added after baking, if desired.

#### Credit

Styling and Photography by Peri Bleier