

Hawaiian Honey Granola



Level: Easy

Prep Time: 10 minutes

Serves: 8 to 10

Cooking Time: 50 to 75 minutes

- 5 cups oats (old-fashioned, not quick)
- $\frac{1}{2}$ cup sunflower kernels, unsalted
- $\frac{1}{2}$ cup macadamia nut halves, unsalted
- $\frac{1}{2}$ cup whole almonds, unsalted
- $\frac{1}{2}$ cup whole cashews, unsalted
- $\frac{1}{4}$ cup roasted sesame seeds
- 1 cup instant nonfat dry milk
- $\frac{3}{4}$ cup vegetable oil
- $\frac{1}{2}$ cup Hawaiian honey (see Notes below)
- $1\frac{1}{2}$ cups light brown sugar, packed
- $\frac{3}{4}$ cup water
- $\frac{1}{2}$ tsp. vanilla extract
- $\frac{1}{2}$ cup dried cranberries
- $\frac{1}{2}$ cup dried pineapple tidbits
- $\frac{1}{2}$ cup vanilla yogurt covered raisins



Preheat oven to 275°. Line a large baking pan (12x18 or $10\frac{1}{2}\times 15\frac{1}{2}$) with parchment paper. Set aside.

In a large bowl, mix the oats, sunflower kernels, macadamia nuts, almonds, cashews, sesame seeds, & dry milk. In a medium bowl, mix the vegetable oil, honey, brown sugar, water, & vanilla until all are combined. Pour the honey mixture over the oats mixture & mix until all the dry ingredients are coated. Pour into the prepared pan & spread mixture out evenly. Bake for 40 minutes. Sprinkle the cranberries on top & bake for an additional 10 to 15 minutes. If you like your granola chewy, remove from oven & let cool. If you like your granola crunchy, stir the granola in the baking pan & bake for an additional 15 to 20 minutes, stirring & checking every 5 minutes to make sure the granola doesn't burn. Remove from oven. (The granola may still look moist but will dry out after cooling.) Cool completely in the pan on a wire rack, stirring the granola every 10 minutes to dry out. When cooled, add the pineapple & yogurt covered raisins & mix. Store in an airtight container.

Notes:

- I used Big Island Bees Wilelaiki Blossom Organic Hawaiian Honey.
- Substitute the dried cranberries & pineapple with golden raisins, dried papaya, dried mango, or any combination you prefer.
- If using raisins, add them in the same time as you would the cranberries.