METIGOSHE GRANOLA

- Boil together: 1/2 c. honey  
  1/2 c. butter

- Add: 1 tsp. cinnamon  
  2 tsp. vanilla extr.

- Pour over 6 c. old-fashioned oats. Stir through.

- Optional ingredients can be added before or after baking. Suggestions include 1c. each of: craisins, dates, coconut, and/or nuts such as walnuts, slivered almonds, or pecans.

- Spread out in a large baking pan. Bake at 300 degrees until golden, stirring approx. every 15 min. Do not overbake.

- Cool and place in storage containers.

Great in yogurt!