

Deb's Granola



Personal Chef Service

Voted CincyMagazine "2012 Best Chef"

Voted "2011 Personal Chef of the Year"

Voted CityBeat "2011 & 2012 Best Caterer"

Serves 32

2c rolled oats ~ not quick
cook

1/2c honey

3/4c dried cherries

1/2c pecans

1/2c molasses

3/4c dried bananas

1/2c almonds

1/2c brown sugar

3/4c dried pineapple,
chopped

1/2c walnuts

3/4c peanut butter

Preheat oven to 350. Spread oats and all nuts on baking sheet. Place baking sheet in oven and toast for 15 minutes. Remove from oven and pour into large bowl. Add all dried fruit to toasted oats and nuts. Mix well. Lower oven temperature to 300.

Combine honey, molasses, brown sugar and peanut butter in saucepan. Heat, over low heat, stirring occasionally to dissolve brown sugar but do not burn peanut butter.

Pour peanut butter mixture over fruit and nut mixture. Using a large metal spoon, mix well, breaking up large clumps until peanut butter is evenly distributed throughout entire bowl.

Pour back onto baking sheet and bake 20 minutes. Remove from oven, allow to cool and store in air~tight container.

Listen for my weekly recipes, Fridays at 7:45 a.m. on WGRR presented by



Debbie Spangler ~ Certified Personal Chef

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