

PEANUT GRANOLA

WHAT YOU NEED:

Ingredients:

1/3 cup butter or margarine
2 cups quick oats, uncooked
2/3 cup coconut, shredded
3/4 cup chopped roasted peanuts
1/3 cup wheat germ
3 tablespoons honey

Equipment:

small saucepan
single burner unit
dry measuring cups
tablespoon
large mixing bowl
mixing spoon
greased baking pan oven
pot holder
storage container

WHAT TO DO:

1. Melt butter (or margarine) over low heat in small saucepan.
2. Measure all ingredients into mixing bowl and stir to mix well.
3. Spread mixture into a well greased baking pan.
4. Bake in a 325 degree F. oven for 10 minutes.
5. Use pot holder to remove from oven. Stir.
6. Return to oven to bake for 19 more minutes.
7. Cool and store in airtight container.

Makes about 4 cups.

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