

## MESQUITE GRANOLA

### Ingredients:

18 ounces old fashioned oatmeal (about 6 cups)  
7 ounces pecan pieces (about 2 cups)  
½ cup raw sunflower seeds  
¼ cup raw pumpkin seeds  
1 cup mesquite meal (flour)  
2 cups unsweetened coconut chips or flakes  
1 cup melted unsalted butter  
½ cup mesquite honey  
¼ cup light brown sugar, packed  
2 tsp vanilla extract  
¼ tsp salt

Preheat the oven to 325. Mix first six ingredients in a large bowl. Mix the remaining ingredients together in another bowl until fully combined. Pour over the dry ingredients. Stir well. Split the granola between two baking sheets.

If you are lucky enough to have two ovens, I would use both ovens. Otherwise, place your oven racks in the top third and lower third of the oven. Bake the granola for 25 to 30 minutes until toasted, stirring every 10 minutes to insure even browning. Switch between racks if necessary.

Remove granola to wax paper to cool. Store after fully cooled. Can be placed in freezer for 6 months. Makes 12 to 14 cups.

Toni Trevino  
Rancho Lomitas