

FROM MY HOME TO YOURS...

Matzo Granola
From Nancy Hauser

Ingredients:

Nonstick cooking spray
3 cups of crumbled whole wheat matzo or matzo farfel
1 ½ cups of sliced almonds
1 ½ cups roughly chopped pecans
6 tablespoons of butter or margarine
½ cup of dark brown sugar
½ cup of honey
1 teaspoon of coarse salt
4 teaspoons of ground cinnamon
½ cup of raisins
½ cup of golden raisins

Preheat oven to 325` and spray a rimmed baking sheet with cooking spray.

In a large bowl, mix together matzo, almonds, and pecans. Spread matzo mixture in an even layer on prepared baking sheet. Place in oven and bake until toasted, about 15 minutes, stirring every 5 minutes.

Meanwhile, place butter or margarine, sugar, honey, salt and cinnamon in a medium saucepan over medium-low heat and cook until butter/margarine is melted and mixture is well combined.

Transfer toasted matzo mixture to a large bowl and add butter/margarine mixture, toss to coat. Return the mixture to the baking sheet and place in oven for another 10-15 minutes, stirring frequently so nothing burns. Remove from oven and let cool. Break up larger pieces and add raisins.

After it has cooled, transfer to an airtight container to store. Will keep for about 2 weeks.

Serve this crunchy matzo granola over yogurt, with milk and fruit, or straight out of the bowl.