From the kitchen of the Adobe Rose Inn

GRANOLA

Nonstick vegetable oil spray
4 cups old-fashioned oats
1 cup chopped nuts of any kind (I used pecans, walnuts, cashews, peanuts and almonds)
¼ cup sesame seeds
½ cup shredded coconut
1/2 cup (packed) golden brown sugar
1/4 teaspoon salt
1/2 teaspoon ground cinnamon
1/3 cup vegetable oil
1/4 cup honey (Use maple syrup for vegans)
4 teaspoons vanilla extract

Position rack in middle of oven and preheat to 300°F. Lightly spray large rimmed baking sheet with nonstick spray. Mix next 7 ingredients in large bowl. Combine oil and honey in small saucepan; bring to simmer over medium heat. Remove from heat; stir in vanilla. Pour hot liquid over oat mixture; stir well. Using hands, toss mixture until thoroughly mixed.

Spread granola on prepared baking sheet. Bake until golden brown, stirring occasionally, about 30 minutes. Transfer sheet to rack; cool granola completely. (Can be made 2 weeks ahead. Store in airtight container at room temperature.)

Makes about 8 cups.