



PASSOVER GRANOLA

Courtesy of Rita Kron

Ingredients

- 3 cups matzah farfel
- 2/3 cup sliced almonds
- ½ cup (un)sweetened coconut
- 2/3 cup pecans, chopped
- ¼ tsp salt
- 1 ½ tsp cinnamon
- ¼ tsp nutmeg
- 6 Tbsp unsalted butter/margarine
- 1/3 cup honey
- 1 ½ cup chopped dried fruit of your choice

Directions

1. Preheat oven to 325 degrees.
2. Combine the first 7 ingredients in a large bowl.
3. Microwave the butter/margarine and honey for 1 minute or until the butter is melted and the honey is more fluid.
4. Stir butter mixture into the farfel mixture.
5. Spread the mixture over a large cookie sheet, and bake for 15 minutes, stirring once halfway through.
6. Remove from oven, and cool to room temperature.
7. Toss with dried fruit.
8. When totally cool, store in airtight container or Ziploc bag.