Rabbi Goldstein’s Famous Exodus Trail Mix

HINT: I add chopped dried fruit and raisins only after it's baked as otherwise they burn. I usually don't put them into the same container as the baked granola but only add them into the granola as I eat it because that keeps the granola crunchy. In other words, the dried fruits once mixed into the granola sometimes causes the granola to get soggy.

Adjust the quantities to your liking, except the butter/honey ratio to dry ingredients.

All nuts should be in their shelled, RAW form.

**Exodus Trail Mix**

1 box matza farfel (or 4 cups)

½ cup cashews— chop

½ cup slivered almonds

½ sliced almonds

½ cup pistachios—chop

½ cup sunflower seeds

½ cup pumpkin seeds

¼ cup sesame seeds

1 ½ cups shredded unsweetened coconut

2 tsp ground cinnamon

1 ½ tsp ground nutmeg

1 cup honey (I use dark buckwheat, but any honey is fine; or use 100% date syrup—you can find it at a health food store—and you can mix the amount ½ cup each)

1 cup butter, melted ( I use salted to give it a bit of a salty taste but you can use unsalted, if you want to make it pareve or vegan, use melted margarine or coconut oil, same amount)

Mix the dry ingredients together. Melt the butter with the honey and pour over until all the dry ingredients are well covered. Spread as evenly as possible on a baking sheet with parchment paper or a large shallow roasting pan and sprinkle a little water (a few small drops) over the top (this helps it get crunchy) and bake at 325 until brown (about 20 minutes). Stir once or twice during the baking. Leave to cool; once it cools it gets hard and crunchy.