

## Theresa Treasure's Crock Pot Granola

### Ingredients

4 cups rolled oats  
1 tablespoon cinnamon  
1 (scant) cup honey  
3 cups cashews  
1/4 cup olive oil  
1-1/2 to 2 cups M&Ns  
(or chocolate chips)

1. Combine everything except M&Ns in crock pot. Mix well. Cook on low heat with the lid ajar for 4-5 hours (or until desired amount of "browness" is reached). Stir about once every half hour or so. Cool completely! Then add M&Ns. I usually measure out the servings, putting each serving in its own plastic bag. Next, I put all the servings in a heavy-duty freezer bag and toss them in the freezer. Then you just grab a serving the day you want to eat it!
2. It is important to cool the granola completely before adding the M&Ns (or chocolate chips) or they will melt. One time I put chocolate chips in while the granola was still warm, and I ended up with big chunks of chocolaty granola (but boy, were they good!).
3. You can also add the following to your granola: wheat germ, almonds, peanuts, sesame seeds, coconut, cocoa powder (about 2 tablespoons), raisins, dried fruit, pumpkin seeds, sunflower seeds, or anything else that might strike your fancy.
4. According to the original recipe in the crock pot book (and I've noticed that most crock pot cookbooks do have granola recipes in them), the granola should be stored in air-tight containers and eaten within one or two weeks. However, my experience is that freezing works quite well, and then you don't have to eat it all so quickly.