

Thom's Favorite Granola Clusters

Marge Grochow
Cairn Stone vet; GC III & IV

Cream together:

- 1 cup brown sugar
- ½ cup (1 stick) margarine

Mix in:

- 2 large eggs (not x-large or jumbo)
- 1 teaspoon real vanilla

Combine and add, mixing well:

- 1 cup Whole Wheat flour
- ½ teaspoon salt
- ½ - 1 teaspoon ground cinnamon
- ½ teaspoon baking soda

Stir in 2 & ½ cups Granola cereal (break up the really big chunks) and mix well.

Add the following, mixing after each ingredient is added. (The mixture will become very stiff and chunky)

- ½ cup raisins
- 2/3 cup slivered Almonds (or pistachio's or whatever nut you choose)
- 2/3 cup white baking chips
- 1 cup dried Cranberries or dried Blueberries (or whatever you choose)

Place by spoonfuls onto a baking sheet. Bake at 375 degrees for 13 to 18 minutes – depending on the size you make. Cool about 2 minutes then remove from the baking sheet and cool completely.

Note: I use Air-Bake cookie sheets with pan liners to keep from sticking, and a small ice-cream type scoop to keep the size of the clusters uniform (they bake more consistently that way).

ENJOY!

Marge

Thom's comments: First off, *thank you Marge* for all the great cookies that sustained me for the training hikes and those Grand Canyon crossings. These are great and basically are trail mix in a user friendly form. In my experience it is much easier to eat a cookie than trail mix from a bag when you are on the move. The recipe is flexible so you can adjust it to suit your tastes and still provide good energy for the trail. I always requested a mixture of nuts and dried fruit.