

Triple Play Walnut Crunch

Makes 6 cups
Serves 12 (1/2 cup per serving)

EQUIPMENT

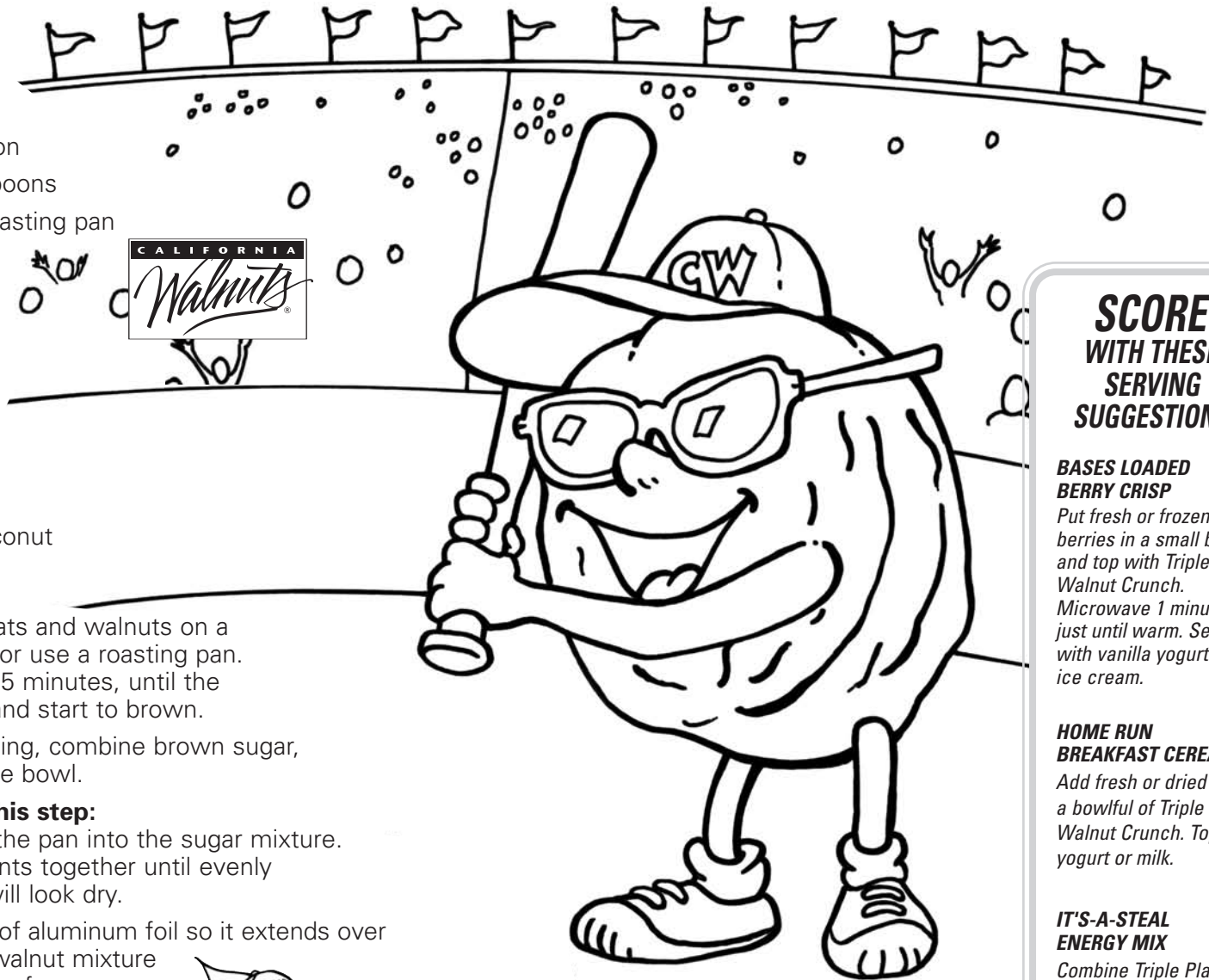
Large bowl Wooden spoon
Measuring cups Measuring spoons
Cookie sheet with a low rim or a roasting pan

INGREDIENTS

3 cups old-fashioned oats
1-1/2 cups California walnut pieces
1/3 cup brown sugar
3 tablespoons vegetable oil
3 tablespoons honey
1-1/2 teaspoons cinnamon
1/2 cup shredded sweetened coconut

INSTRUCTIONS

1. Preheat oven to 350°F. Spread oats and walnuts on a baking sheet that has a low rim, or use a roasting pan. Bake 8-10 minutes, stirring after 5 minutes, until the walnuts and oats smell toasted and start to brown.
2. While oats and walnuts are toasting, combine brown sugar, oil, honey and cinnamon in a large bowl.
3. **Ask a grown-up to help with this step:** Pour hot oats and walnuts from the pan into the sugar mixture. Add coconut. Stir all the ingredients together until evenly coated with the sugar. Mixture will look dry.
4. Line the baking pan with a piece of aluminum foil so it extends over the ends of the pan. Spread oat-walnut mixture onto foil. Bake 5 minutes. Remove from oven and stir. Bake additional 5 minutes until toasted and golden brown. Remove from oven and stir again. Cool completely on pan. Break crunch into chunks. Lift edges of foil and pour crunch into an airtight container or plastic bag.



TIP Measure the honey in the spoon you used for the oil — the honey will slip right off the spoon!

SCORE WITH THESE SERVING SUGGESTIONS

BASES LOADED BERRY CRISP

Put fresh or frozen berries in a small bowl and top with Triple Play Walnut Crunch. Microwave 1 minute or just until warm. Serve with vanilla yogurt or ice cream.

HOME RUN BREAKFAST CEREAL

Add fresh or dried fruit to a bowlful of Triple Play Walnut Crunch. Top with yogurt or milk.

IT'S-A-STEAL ENERGY MIX

Combine Triple Play Walnut Crunch with raisins, cranberries and dried apricots (or favorite dried fruits) and pack in a bag for a take-along energy snack.