

# Affinity Granola Recipe

## In a large bowl:

1500 ml cups rolled oats      6 cups  
250 ml of wheat germ or bran 1 cup  
250-500 ml chopped nuts (I use what ever is in the pantry; pecans and walnuts are a favourite)  
250 ml pumpkin seeds  
250 ml Sunflower seeds  
10 ml cinnamon                      2 tsp

## In a pot:

75 ml butter                              4 TBLS  
150 ml Orange Juice (use concentrated diluted according to how sweet you want the granola) 2/3 cup  
150 ml honey (use good quality) 2/3 cup  
Some molasses (to taste and to darken the granola)

Heat wet ingredients until butter melts and add to dry mixture.

Mix and spread on baking sheets as thin as possible.

Bake at 350 degrees Fahrenheit for 15 minutes, stirring every 5 minutes.

# Affinity Lemon Oat Scones

Combine:

1  $\frac{3}{4}$  cups flour  
1/3 cup white sugar  
1 tsp baking powder  
1 tsp baking soda

Cut in:

$\frac{1}{2}$  cup shortening (remember the colder the better for scones!)

Add:

$\frac{3}{4}$  cups oats  
 $\frac{1}{4}$  cup of nuts, seeds or raisins (or chocolate yum!)  
Zest of one lemon

And finally add: 2/3 cup of buttermilk (this is really the secret to a good scone)

Mix as little as possible with a spoon, knead lightly and press dough onto greased baking sheet, cut into triangles and make sure there is space between them. Bake for about 18 minutes at 375 make sure the oven is at full temperature. If you really want to get fancy, broil for an extra minute with icing sugar on the scones.

AffinityGuesthouse.ca  
1 866 748 7430