My Favorite Granola

12 cups uncooked oats
1 cup shredded coconut
1 cup whole wheat pastry flour
½ cup powdered milk
1 T. cinnamon
1 ½ t. salt
1 cup light olive oil
1 1/3 cup honey
1 T. vanilla
2 cup raisins
2 cups nuts of your choice, chopped

You will need a very large bowl for mixing. Combine oats, coconut, flour, powdered milk, cinnamon and salt well in the large bowl and mix well. In a saucepan heat the oil, honey and vanilla until just warm. This helps the mixture pour easily. Pour this over the oat mixture and stir well. I start out by stirring it with a large spoon, but end up mixing it with my hands to insure that everything is evenly mixed. Spread this in a thin layer on 2 to 3 large cookie sheets and bake in the oven at 300 for 45 to 50 minutes. You will need to stir it about every 15 minutes. I bake two trays at a time and switch the position of the trays each time I stir so that the granola browns evenly. When the mixture is done you can pour it back into the large pan and let it cool. When completely cool stir in the raisins and the nuts. You can store the finished granola in any air tight container or even a couple of large Ziploc type bags. This recipe will make approx. 20 cups of granola.