

Granola

Ingredients

4 c Oats (old-fashioned)
1/2 c Pumpkin Seeds
1/2 c Almonds (slivered)
1/2 c Walnuts
1 t Salt
1/2 t Cinnamon
1/2 c Olive Oil
1/4 c Maple Syrup
1/4 c Honey
1 t Vanilla Extract
1/3 c Dried Cranberries
1/3 c Raisins
1/2 c Chocolate Chips (optional)

Instructions

- 1.Preheat oven to 350 degrees and line a large, rimmed baking sheet with parchment paper.
- 2.In a large mixing bowl, combine the oats, pumpkin seeds, almonds, walnuts, salt and cinnamon. Stir to blend.
- 3.Pour in the oil, maple syrup, honey and vanilla. Mix well, until every oat and nut is lightly coated. Pour the granola onto your prepared pan and use a large spoon to spread it in an even layer.
- 4.Bake until lightly golden, about 21 to 24 minutes, stirring halfway (for extra-clumpy granola, press the stirred granola down with your spatula to create a more even layer). The granola will further crisp up as it cools.
- 5.Let the granola cool completely, undisturbed (at

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least 45 minutes). Top with the cranberries and raisins and chocolate chips, if using. Break the granola into pieces with your hands if you want to retain big chunks, or stir it around with a spoon.

6. Store the granola in an airtight container at room temperature for 1 to 2 weeks, or in a sealed freezer bag in the freezer for up to 3 months. The dried fruit can freeze solid, so let it warm to room temperature for 5 to 10 minutes before serving.