

Fruit and Nut Granola

Ingredients

5 c Oats
1 c Almonds (sliced)
1 c Cashews
1 c Pumpkin Seeds
1 c Mixed Dried Fruits
1/2 c Honey
1/2 c Vegetable Oil
1 T Ground Cinnamon
1/2 t Salt

Instructions

- 1.Preheat oven to 350°F. Line a large baking sheet with parchment paper then combine oats, almonds, cashews, and pumpkin seeds. Bake for about 10 minutes until the nuts start to turn golden. Remove from the oven and put it in a big bowl.
- 2.In a medium bowl combine honey, oil, salt, and cinnamon. Add it to the big bowl with oats and nuts and stir to combine.
- 3.Turn the oven down to 300°F. Add the granola back on the baking sheet with parchment paper. Spread in a thin and even layer. Bake for 15-18 minutes.
- 4.After the granola is baked, remove it from the oven and add the the mixed fruits and stir to blend. Let it rest and cool completely.

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5. After the granola is cooled completely, the texture will harden and become crunchy. You can break it into bite-sized pieces. Store it in an airtight container for about 2 weeks.