

Homemade Granola

Before you begin: Line 2 sheet pans with parchment paper and heat oven to 350°

Ingredients:

4 Cups old-fashioned oats

2 Cups unsweetened shredded coconut

3 Cups pepitas (pumpkin seeds)

1/2 Cup uncooked quinoa

1 Cup vegetable oil

3/4 Cup honey or agave nectar

1 teaspoon salt

1 Cup dried apricots, **diced**

1 Cup dried figs, **diced**

1 Cup dried cherries

Directions:

In a large mixing bowl, **combine** the oats, coconut, pepitas, and quinoa.


In a small mixing bowl, **whisk** together the oil, honey, and salt. **Pour** over the oat mixture and **stir** with a wooden spoon until all oats and seeds are coated.

Pour mixture onto lined sheet pans and **spread** into an even layer.

Bake for 20 to 30 minutes, **stirring** occasionally, until the mixture turns a golden brown.

Remove granola from the oven and **let** cool. **Add** the apricots, figs, and cherries.

Serve and **enjoy!**

 Chef's Choice: Any dried fruits, nuts, or seeds can be used! Also, goes great with Greek yogurt!!