

Cherry Crunch Granola



SHOPPING LIST

- 4 cups rolled oats
- 1/2 cup raw pepitas (pumpkin seeds)
- 1/2 cup pecans, whole or pieces
- 1/2 cup raw cashews, whole or pieces
- 1/2 cup almonds, blanched and slivered
- 1 tsp. kosher salt (if using table salt, cut the amount to 3/4 tsp.)
- 1/4 tsp. nutmeg (1/3 of a whole nutmeg grated)
- 2 tbsp. brown sugar
- 1 tsp. cinnamon
- 1/2 maple syrup
- 1/2 cup coconut oil (virgin or refined), melted
- 1 tsp. vanilla
- 1 cup dried cherries (or other dried fruit)

INSTRUCTIONS

- Preheat oven to 350°F. Line a baking sheet (with edges) with parchment paper.
- In a mixing bowl combine oats, nuts, seeds, salt, brown sugar, nutmeg, and cinnamon.
- In a separate bowl, whisk together oil, maple syrup, and vanilla and then pour it over the oat mixture. Mix until everything is very well coated. Spread onto parchment making an even layer. With the back of a spoon or a spatula, press down on the granola to make a flat even layer.
- Bake for 10 min and then remove from oven and mix up the granola. Spread and press down the granola again. Place back in the oven for 10 minutes. Again, mix up the granola, pat it down, and back to the oven for another 10 min. Let cool in the pan for at least 1 hour. The granola will crisp up more as it cools. Break apart the granola and gently toss with your dried cherries. Store in an airtight container for up to a month. You can also freeze.