

Maple Granola



Level: Easy

Serves: 8 to 10

Prep Time: 10 minutes

Cooking Time: 60 minutes

- 3 cups oats (old-fashioned, not quick)
- $\frac{1}{2}$ cup sunflower kernels, unsalted
- $\frac{1}{2}$ cup macadamia nut halves, unsalted
- $\frac{1}{2}$ cup whole almonds, unsalted
- $\frac{1}{2}$ cup whole cashews, unsalted
- $\frac{1}{4}$ cup roasted sesame seeds
- $\frac{1}{2}$ cup pure maple syrup
- $\frac{1}{2}$ cup extra-virgin olive oil
- $\frac{1}{2}$ cup light brown sugar, packed
- $\frac{1}{4}$ tsp. nutmeg, freshly grated
- 1 tsp. Hawaiian sea salt (medium grain) or coarse salt
- $\frac{1}{2}$ cup dried cranberries
- $\frac{1}{2}$ cup dried pineapple tidbits
- $\frac{1}{2}$ cup vanilla yogurt covered raisins



Preheat oven to 300°. Line a large baking pan (12x18 or $10\frac{1}{2}\times 15\frac{1}{2}$) with parchment paper. Set aside.

In a large bowl, mix the oats, sunflower kernels, macadamia nuts, almonds, cashews, and sesame seeds. In a medium bowl, mix the maple syrup, olive oil, brown sugar, nutmeg, and salt until all are combined. Pour the maple syrup mixture over the oats mixture and mix until all the dry ingredients are coated. Pour into the prepared pan and spread mixture out evenly. Bake for 50 minutes total, stirring the granola every 10 minutes.

After stirring for the 5th time, add the dried cranberries and bake for another 10 minutes. Cool completely in the pan on a wire rack. When cooled, add the pineapple and yogurt covered raisins and mix. Store in an airtight container.

Notes:

- Substitute the dried cranberries and pineapple with golden raisins, dried papaya, dried mango, or any combination you prefer.
- I bake the dried cranberries for 10 minutes at the end to dry out the cranberries even more. If using golden raisins, you might want to do this at the end also.
- At Christmas, I wrap these in clear, cello bags to give away as gifts.