

Great Granola

- 6 c old-fashioned rolled oats
- 1/4 c coconut oil, melted
- 3 T maple syrup or honey
- 1 t each–vanilla, cinnamon (both optional)
- 3 c coconut chips
- 3 c your choice of halved nuts–walnuts, almonds, pecans, cashews
- 1/2 c each–pumpkin seeds, sunflower seeds
- 1/4 c sesame seeds
- 1 c your choice of diced dried fruit–apricots, figs, cherries, blueberries, gogi berries, cranberries, raisins

Preheat the oven to 350F. Combine the oats, coconut oil, vanilla, cinnamon and syrup on a large baking tray lined with parchment paper. Bake for 40 minutes, stirring occasionally, then stir in the nuts and seeds. Bake until the mixture turns golden brown, about 5 more minutes. Gently mix in the coconut chips and the dried fruit. Allow the granola to cool to room temperature. Store in a sealed bag or an airtight container. Serve with your favourite milk or yogurt and fresh fruit. Makes about 12 cups and serves many, many people, unless you offer it to your daughter fending on her own. Then it serves just one.

Jittery Cook