

Homemade Granola

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Prep Time: 10 minutes

Cook Time: 45 minutes

Ingredients:

- 4 cups of old fashioned rolled oats
- 2 cups shredded coconut
- 2 cups sliced almonds
- 1 cup unsalted cashews
- $\frac{3}{4}$ cup of vegetable oil
- $\frac{1}{2}$ cup of honey
- 1 and a $\frac{1}{2}$ cups diced dried apricots
- 1 cup dried cherries
- 1 cup dried blueberries
- 1 cup dried cranberries
- Standard cookie sheet (1 inch deep) pan

Steps:

1. Preheat oven to 350 degrees F.
2. Mix oats, coconut, and almonds in bowl.
3. In separate bowl, whip oil and honey together.
4. Pour oil & honey over oat mixture and continue stirring and folding until all ingredients are coated.
5. Pour combined mixture into the sheet pan.
6. Place pan in oven for approximately 45 minutes. Stir mixture periodically throughout the baking process to achieve an even, golden-brown color.
7. Remove pan from oven and allow pan to cool. As mixture is cooling, continue stirring occasionally.
8. Add apricots, cherries, blueberries, cranberries and cashews.
9. Store completed mixture in airtight container. Enjoy!

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