

Homemade Granola

Makes 12 cups

4 cups old-fashioned rolled oats

2 cups sweetened, shredded coconut

2 cups sliced almonds

$\frac{3}{4}$ cup vegetable oil

$\frac{1}{2}$ cup good honey

1 $\frac{1}{2}$ cups small-diced dried apricots

1 cup small-diced dried figs (optional)

1 cup dried cherries

1 cup dried cranberries

1 cup cashews

1 cup toasted sunflower seeds

pre-heat the oven to 350 degrees.

Toss the oats, coconut, almonds, sunflower seeds and cashews together in a large bowl.

Whisk together the honey and oil in a small bowl.

Pour the liquids over the oat mixture and stir with a wooden spoon until all the oats and nuts are coated.

Pour onto a parchment paper lined baking sheet tray.

Bake, stirring occasionally with a metal spatula until the mixture turns a nice, even golden brown. Check every 10 minutes. Bake 20-30 minutes.

Remove from oven and cool.

Add the dried fruit.

Store in an airtight container.

*any combination of dried fruits is great in this recipe