



Maple Grove Granola

1-1/2 cups quick cooking oats
1/2 cup coarse chopped pecans
1/4 cup large flaked unsweetened coconut
1/4 cup unsalted pumpkin seeds
1/2 teaspoon cinnamon
1/4 teaspoon salt
2 Tablespoons canola oil
2 Tablespoon maple syrup
1/2 teaspoon vanilla
1/4 cup dried cherries
1/3 cup dried cranberries

Preheat oven 325 degrees F. Line large rimmed baking sheet with parchment paper.

In a large bowl, combine oats, pecans, coconut, pumpkin seeds, cinnamon, and salt.

In a small bowl, whisk oil, maple syrup, and vanilla. Pour over dry ingredients; toss to coat granola mixture. Spread evenly in baking pan.

Bake for about 25 minutes, stirring every 12 minutes until granola is lightly brown.

Remove from oven; let cool. Stir in dried cherries and cranberries. Place in air tight container at room temperature. Yield: about 3 cups

Inspired by: <http://www.chatelaine.com/recipe/snack/crunchy-maple-nut-granola/>

About the Recipe: Cinnamon maple flavors lightly accent the oats, coconut, pecans, and pumpkin seed granola. Dried cherries and cranberries add a sweet sour background touch. The granola is delicious to serve with yogurt, a sprinkle on your salad, or fill mini cups to use as a snack for your favorite big or little kids.

Cook's Note: Make it your own. Change the nuts, dried fruits, spices, or flavoring.