



## *Artisan Granola*

*Yield: 6 Servings*

### *Ingredients*

*3 c. Rolled Oats*

*2 c. Mixed Nuts And Seeds (Slivered Almonds, Macadamia, Sunflower Seeds, Pumpkin Seeds, Chopped Pecans)*

*3/4 c. Shredded Sweet Coconut*

*1/4 c. Plus 2 Tablespoons Dark Brown Sugar*

*1/4 c. Plus 2 Tablespoons Maple Syrup*

*1/4 c. Vegetable Oil*

*3/4 t. Salt*

*1 c. Dried Cherries*

### *Directions*

- 1. Preheat oven to 250 degrees F.*
- 2. In a large bowl, combine the oats, nuts, coconut, and brown sugar.*
- 3. In a separate bowl, combine maple syrup, oil, and salt. Combine both mixtures and pour onto 2 sheet pans. Cook for 1 hour and 15 minutes, stirring every 15 minutes to achieve an even color.*
- 4. Remove from oven and transfer into a large bowl. Add cherries and mix until evenly distributed.*