

Chris' Granola.



Makes: 16 cups

Time: 1 1/2 hours

8 cups rolled oats

2 cups sliced almonds

2 cups cashews, broken into pieces

2 cups flaked coconut

1 cup pumpkin seeds

1 cup pecans, crushed

1/2 cup brown sugar

2 teaspoons kosher salt

1/2 cup real maple syrup

1/4 cup molasses

1/2 cup coconut oil, melted

3 tablespoons honey

2 teaspoons vanilla

1. Preheat oven to 250° on Convection Mode. In a very large bowl, combine oats, almonds, cashews, coconut, pumpkin seeds, pecans, brown sugar, and salt.

2. In a separate bowl, combine maple syrup, molasses, coconut oil, honey, and vanilla. Add the liquid to the dry mixture. Using your hands, mix the liquid into the dry mixture until it's evenly coated.

3. Spread the granola onto 2 sheet pans. Bake for one hour, tossing the mixture after 30 minutes. Remove from oven and let cool completely. Add your choice of dried fruits. Store in sealed containers. It will remain fresh for a few weeks, freezing will prolong the life of the granola for 4-5 months.

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at Riverwoods Mill