

Groovy Granola



Serves: Lots Prep: 15 min Bake: 55 min Cool: 15 min.

Ingredients:

- 2 cups jumbo oats
- 1/2 cup pumpkin seeds (you can use sunflower seeds as well)
- 2 Tbsp sesame seeds
- 3/4 cup of nut mixture - (I use hazelnuts, almonds and roasted walnuts, all cut in halves)
- 1/4 cup vegetable oil
- 1/4 cup honey
- 1/4 tsp. cinnamon
- 1/2 tsp. vanilla
- 1/2 cup dried cherries
- 1/2 cup dried sweeten cranberries

Method:

- Preheat oven to 275 degrees
- Mix together the oats, seeds and nuts in a large bowl.
- Heat the oil and honey in a large saucepan until melted, then remove the pan from the heat.
- Stir cinnamon and vanilla into the melted honey mixture.
- Add the oat mixture and stir well.
- Spread out on one or two baking sheets.
- Bake for about 50 minutes, until crisp, stirring occasionally to prevent the mixture from sticking.
- Remove from the oven and mix in the dried cherries and cranberries. Leave to cool, then store in an airtight container (or share with a friend :))