

Dried Cherries, Hazelnut, Dark Chocolate & Cacao Nibs Granola

by Sina Mizrahi / www.gatheratable.com

ingredients

1/2 cup light olive oil
3/4 cup maple syrup
1 vanilla bean, scraped or 2 teaspoons vanilla extract
1/2 teaspoon cinnamon
1/4 teaspoon Himalayan pink salt or sea salt
5 cups old fashioned oats
1/3 cup raw sunflower seeds
2/3 cups hazelnuts, roughly chopped
2/3 cups dried cherries
25g dark chocolate, finely chopped
2-3 tablespoons cacao nibs

directions

Preheat oven to 350F. Line a large baking sheet with parchment paper. In a large bowl, mix the oil, maple syrup, vanilla, cinnamon and salt. Add the oats, seeds and hazelnuts and coat well with a wooden spoon. Pour onto the baking sheet and press down to create an even layer. Bake for 20-25 minutes or until golden brown, stirring once or twice along the way. Remove from the oven and allow to cool completely before mixing in the dried cherries, cacao nibs and chocolate. Store in an airtight container at room temperature for up to 2 weeks or in the freezer for up to 3 months.