

Breakfast Granola

Adapted from [The Pastry Queen](#)

Ingredients:

1/2 cup honey
1 cup brown sugar, firmly packed
3/4 cup vegetable oil
1 tablespoon vanilla extract
1/2 teaspoon salt
8 cups old-fashioned rolled oats
1/2 cup sweetened flaked coconut
1/2 cup sunflower seeds
1 cup sliced almonds
1 cup dried apricots, chopped finely
1 cup dried cherries or cranberries

Preparation:

Preheat the oven to 325 degrees. Line two jelly roll baking sheets or cookie sheets with aluminum foil.

In a saucepan over medium heat, combine the vegetable oil, honey, brown sugar, vanilla and salt. Stirring constantly until the brown sugar has dissolved, about 2 to 3 minutes.

In a large bowl, mix the rolled oats, sunflower seeds, coconut flakes and sliced almonds. Pour the hot sugar mixture into the bowl and stir until combined.

Spread the oatmeal mixture evenly on the two baking sheets.

Bake for 20 minutes, stirring occasionally, until the granola is a rich golden brown.

Cool completely before stirring in the dried fruit. Store in an airtight container up to 3 weeks, or divide evenly into cellophane/ziplock bags for sharing.

Yield: 5 cups

Printed from [Mrs. Regueiro's Plate](#)