



Happy-Go-Lucky Granola

NIBBLEDISH CONTRIBUTOR

Ingredients

- 1 1/2 cups rolled oats
- 1/2 cup unbleached flour
- 1/2 cup chopped pecans
- 2 tbs flax seed
- 1/4 cup pine nuts
- 1/4 cup brown sugar

- 1/3 cup maple syrup
- 1/3 cup sweet almond oil (or any vegetable oil)
- 2 tsp honey

- 1 tsp cinnamon
- 1/2 tsp nutmeg
- 1 tsp vanilla

- 1/2 to 1 cup of dried fruits (optional)

Instructions

This is a recipe that calls for variation. Experiment with different nuts, add dried cranberries, raisins or any type of dried fruit. This is your own custom granola, go wild!

1. Preheat the oven to 250 degrees F and lightly oil a sheet pan

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2. In a mixing bowl, combine all the dry ingredients together except for the cinnamon, nutmeg, salt and dried fruits
 3. In a separate bowl, mix together the wet ingredients along with the cinnamon, nutmeg and salt.
 4. Combine the two mixtures and pour onto the sheet pan
 5. Bake for 30 minutes stirring every 15 minutes or so to toast evenly
 6. If adding dried fruits, add them now
 7. Allow to cool and store in an airtight container