



The secret to being a good cook is to use great ingredients. The secret to being a great cook is to use your ingredients with love. MH

GRANOLA

Makes 12 cups

Preheat oven 325°F

4 cups old-fashioned rolled oats
1 cup shredded coconut
½ cup slivered almonds
½ cup pumpkin seeds
½ teaspoon ground cinnamon
2 cups pecans, chopped coarsely
½ cup canola oil
¾ cup honey
1 cup dried cranberries
1 cup golden raisins
1 cup dried apricot, chopped
½ cup dried pineapple, chopped

METHOD:

- Line a large baking sheet with aluminium foil
- In a large mixing bowl, combine oats, coconut, pumpkin seeds, ground cinnamon and almonds.
- In a separate bowl, whisk oil and honey together then pour over oat mixture until well coated.
- Dump onto foil lined baking sheet and spread out evenly with a spatula.
- Place in oven on lowest rack
- Bake for 15 minutes then stir and continue baking another 15 minutes or until the oats have browned nicely.
- Remove from oven and cool completely.
- When cooled mix with dried fruits
- Store your granola in a container with a tight lid.
- Granola will keep for 2 weeks at room temperature.

THE LOVE: : If you like chunky granola don't mix the granola as it's baking. Pat the wet mixture down into the baking sheet with the back of a spatula and don't disturb it while baking. Then, after cooking, you can remove it from the pan in granola chunks and store as indicated above.