

# Breakfast or Snack



Prep: 5 mins



Cook : 25 mins



Servings: 8

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**Preheat the oven  
to 350°F**

## Granola Recipe

### INGREDIENTS

- 4 cups Quaker Organic Rolled Oats
- 2 cups Dried Apricots (chop them)
- 1 cup Dried Cranberries
- 1 cup Seedless Sunflower Seeds (seeded)
- 1 cup Sliced/Silvered Almonds
- 1 cup Chopped Pecans
- 1/2 cup Dried Blueberries
- 1/4 cup Light Brown Sugar
- 2 tsp. Ground Cinnamon
- 1/3 cup Melted Coconut Oil
- 1/3 cup Honey
- 1 teaspoon of Pure Vanilla Extract

### DIRECTIONS

1. Measure and Add Ingredients To The Mixing Bowl
2. Add the oats, chopped apricots, dried cranberries, and dried blueberries to the mixing bowl.
3. Next, add chopped pecans, seeded sunflower seeds, and slivered almonds to the mixing bowl.
4. Then, add the brown sugar, cinnamon, melted coconut oil, honey, and vanilla extract in and stir the mixture well.
5. Pour the mixed granola ingredients onto your Silpat, non-stick baking mat, or parchment paper. Add it into the pre-heated oven baking at 350F degrees for 15 minutes.
6. Then remove the baking tray from the oven (wearing oven mitts). Stir ingredients and bake another 10-15 minutes. Please check on the final baking time as ovens and altitude will vary finish it, You don't want to overcook the granola. The oats will be a golden color when they are done.
7. Remove the tray carefully wearing oven-mits. Let the mix cool completely. Then store the granola when fully cooled in an air-tight storage container. Glass storage containers are best. Enjoy!