

HOMEMADE GRANOLA

RECIPE BY CHRISTOPHER SINCLAIR-MCCALLA

Yields: 18 servings

- ½ cup **maple syrup**
- 1 tsp **vanilla**
- 1 tsp **salt**
- ¾ tsp ground **cinnamon**
- ¼ tsp ground **nutmeg**
- ½ cup **coconut oil**
- 4 cups **old-fashioned oats**
- 1 cup raw or roasted **HUBS peanuts**
- ½ cup **almonds**
- 1 cup **dried cranberries**
- 1 cup dry, **shredded coconut** (divided)
- ⅓ cup **green pumpkin seeds**
- ½ cup **semisweet chocolate chips**



| Preparation | Preheat oven to 325°F. Line large rimmed baking pan with parchment paper.

In large bowl, with whisk, stir maple syrup, vanilla, salt, cinnamon and nutmeg. Add oil and whisk until combined and mixture thickens. Add oats, peanuts, almonds, cranberries, ½ cup shredded coconut and green pumpkin seeds; stir with spatula to thoroughly coat dry ingredients. Transfer oat mixture to prepared pan; spread evenly into ½-inch-thick layer, pressing firmly with spatula. This will create granola clusters after baking and cooling.

Bake 30 to 35 minutes or until golden brown, rotating pan once halfway through baking. The granola should feel dry, but won't be completely crunchy when removed from oven. Cool granola completely in its pan on wire cooling rack, about 45 minutes to 1 hour. The granola will dry and harden as it cools.

Break granola into clusters; stir in the remaining ½ cup shredded coconut and the chocolate chips. Serve granola on its own, in milk, or layered with yogurt and berries for a parfait.