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Easy Homemade Granola

A delicious and healthy snack made with **Delavignes Grapeseed Oil!** Serve it with yogurt and fruit for a light breakfast. Keep in Mind this is a big batch; you can cut the recipe in half if you want!

You Will Need:

- 4 Cups rolled oats
- 2 Cups crispy rice cereal
- 1½ Cups sunflower seeds
- 1¼ Cups shredded coconut
- 1 Cup dried cranberries
- 1 Cup chopped pecans
- 2 Tablespoons cinnamon
- 2 teaspoons vanilla extract
- ¾ Cup **Delavignes Grapeseed Oil**
- ¾ Cup pure maple syrup (imitation just wont work!)

Instructions: Preheat oven to 250° F. Make sure you can fit two 9x13” pans on the top rack or ¾ of the way up in the oven (be sure they are a safe distance from the elements). Gently mix all dry ingredients in an extra-large bowl. In a separate bowl whisk together the wet ingredients, then add them to the dry and mix gently until evenly coated. Spread the mixture evenly in the pans and bake for 30 minutes. Remove from oven; mix the granola well with a wooden spatula and bake for an additional 30 minutes. Remove from oven and gently mix the granola once more (to prevent sticking) before letting it cool completely. Store in an airtight container!

Variations: Try substituting different nuts, seeds and dried fruits for your own unique combo!

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