

MAPLE ALMOND GRANOLA WITH CRANBERRIES AND DRIED APRICOTS

INGREDIENTS

1/3 cup maple syrup
1/3 cup packed light brown sugar
4 teaspoons vanilla extract
1/2 teaspoon salt
1/2 cup vegetable oil
5 cups old-fashioned rolled oats
2 cups raw almonds, chopped coarse
1 cup dried cranberries
1 cup dried apricots, diced

DIRECTIONS

Preheat oven to 325F. Line rimmed baking sheet with parchment paper.

Whisk maple syrup, brown sugar, vanilla, and salt in large bowl. Whisk in oil. Fold in oats and almonds until thoroughly coated.

Transfer oat mixture to prepared baking sheet and spread across sheet into thin, even layer (about 3/8 inch thick). Using stiff metal spatula, compress oat mixture until very compact. Bake until lightly browned, 40 to 45 minutes, rotating pan once halfway through baking. Remove granola from oven and cool on wire rack to room temperature, about 1 hour. Break cooled granola into pieces of desired size. Gently stir in cranberries and diced apricots.

Serve with milk, yogurt, over ice cream or just out of your hand as a snack.