



Beazley House Granola

One of our most requested recipes!

Prep Time: 10mins. ❖ Bake Time: 30-40mins. ❖ Serves: 12

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| ❖ 2 c. rolled old-fashioned oats
(*not instant!) | ❖ 1/2 c. sweetened coconut flakes |
| ❖ 1 c. raw whole almonds | ❖ 1/2 c. dried cherries |
| ❖ 1/2 c. raw whole pecans | ❖ 1/2 c. dried cranberries |
| ❖ 1/2 c. raw sunflower seeds | ❖ 1/4 c. canola oil |
| | ❖ 1/2 c. honey |

In a large bowl, mix oats, almonds, pecans, sunflower seeds, and coconut flakes.

Measure oil into measuring cup swirling before pouring into bowl... Use the same measuring cup for honey as the oil will prevent honey from sticking.

Toss everything together until evenly coated then spread onto a lipped cookie sheet.

Bake at 300° F for 30 minutes turning every 10-15 minutes with spatula until evenly browned.

When browned to desired color remove from oven & return mixture to large bowl. Add cherries and cranberries, stirring until evenly combined. Stir gently several times as it cools to avoid clumping.

ENJOY!!

Cook's Note: May be stored in an airtight container or zipper top bag for up to 6 weeks. *But ours never lasts that long!*