

Dried Fruit Granola

Prep Time: 45 Minutes

Cook Time: 35 - 37 Minutes

Serves: 9 1/2 Cups

Ingredients

- 1 cup unsalted butter
- 1/3 cup maple syrup
- 5 cups old-fashioned oats
- 1 cup pecans, cashews or walnuts
- 1 cup sliced almonds
- 1/2 cup firmly packed light brown sugar 1 tablespoon finely grated orange zest
- 1/2 tablespoon ground cinnamon
- 1/2 teaspoon nutmeg
- 1/2 cup chopped dates
- 1/2 cup golden raisins

Preparation

1. Preheat the oven to 325 degrees.
2. Line a large-rimmed baking sheet with parchment paper (or 2 smaller pans)
3. Place the butter and syrup in a medium saucepan over medium heat
4. Stir occasionally until the butter is melted and the mixture is combined.
5. Meanwhile, in an extra-large bowl, stir together the oats; pecans, cashews or walnuts; almonds; sugar; orange zest; cinnamon; and nutmeg.
6. Drizzle the butter mixture over the oat mixture, stirring well.
7. Transfer to the prepared baking sheet and spread evenly in the pan.
8. Bake 35-37 minutes, stirring every 10 minutes.
9. When golden-brown, remove from the oven and allow to cool on a wire rack.
10. Meanwhile, stir together the dates, raisins and cranberries or cherries in a large mixing bowl.
11. Break apart the cooled granola and stir together with the dried fruits.
12. Store in airtight container.