

## Homemade Crunchy Granola

3 cups (270 grams) old fashioned rolled oats (no other oats will do) - *I only had quick oats this time, tried it and it worked. Rolled are better but quick will do.*

1/2 cup (118 ml) honey

2 tablespoons maple syrup

1/2 cup (118 ml) canola oil

1 teaspoon cinnamon (I upped it to 2 teaspoons and it was divine)

1/4 teaspoon nutmeg

1/2 teaspoon salt

1-2 teaspoons grated orange peel - really try not to leave this out since it's an incredible add-in taste-wise

3/4 cup (108 grams) raw hazelnuts

3/4 cup (108 grams) raw pecans or walnuts

3/4 cup (108 grams) raw cashews

To be added after baking-

1/2 cup (100 grams) dried cranberries

1/2 cup (100 grams) dried cherries

1/2 cup (100 grams) dark or golden raisins

Directions:

Preheat oven to 350 F/180 C degrees. In a large bowl mix together everything but the dried cranberries and dried cherries and raisins and toss till all is coated with the honey, syrup, spices and oil.

Take a rimmed baking sheet and place a piece of parchment paper on it and pour the mixture on it patting it down in the corners till sheet is evenly covered. Bake 25-30 minutes till light brown, do peek after 20 minutes to make sure it's not over browning. Stir from time to time ONLY if you want a loose granola- for chunky don't stir - I never stir it and frankly it's less work that way. Let cool completely in pan. Break into chunks and store in container, preferably in a tin. It should keep very nicely for at least two weeks. Fabulous served over yogurt, eaten as a snack as is or in a bowl with milk. You can't go wrong!