



# MAPLE CINNAMON GRANOLA

*Adapted from Angela Litzinger from Jon @ mykitchenaddiction.com*

ONE BATCH MAKES 10 SERVINGS

INGREDIENTS	X 1	X 2	X 3	X 4
Rolled Oats, gluten free certified	4 cups	8 cups	12 cups	16 cups
Almonds, raw, roughly chopped	1 cup	2 cups	3 cups	4 cups
Walnuts, raw, roughly chopped	1 cup	2 cups	3 cups	4 cups
Pistachios, raw, roughly chopped	1 cup	2 cups	3 cups	4 cups
Sunflower Seeds	1 cup	2 cups	3 cups	4 cups
Ground Flax (I use golden flax)	1/2 cup	1 cup	1 1/2 cups	2 cups
Cinnamon, ground	1 1/2 teaspoons	3 teaspoons	4 1/2 teaspoons	6 teaspoons
salt	1/4 teaspoon	1/2 teaspoon	3/4 teaspoon	1 teaspoon
Olive Oil	1/2 cup	1 cup	1 1/2 cup	2 cups
Maple Syrup	1/3 cup	2/3 cup	1 cup	1 1/3 cups
Dried Cranberries or Cherries	2 cups	4 cups	6 cups	8 cups

Preheat the oven to 300 degrees F. In a large mixing bowl, stir together the oats, almonds, walnuts, pistachios, sunflower seeds, ground flax, cinnamon, and salt.

In a separate bowl, whisk together the oil and maple syrup. Pour the mixture over the oats and nuts, and tossing with a spatula until evenly incorporated. Spread the mixture out on a large rimmed baking sheet or roasting pan. Bake for about 60 minutes, stirring once or twice.

Allow the granola to cool completely on the pan. Stir in the dried cranberries, and transfer to an airtight container.

Freezing Directions: Put cooled mixture into a gallon sized freezer bag. Remove as much air as possible, seal, label and freeze.

To serve: Thaw.