

REAL SIMPLE
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Easy Toss-and Bake Granola



Jonny Valiant

Rating: **Great**

Hands-On Time : 5 minutes | Total Time : 35 minutes |

Makes 6 cups

Ingredients

4 cups old-fashioned rolled oats (not quick cooking)

1 cup sliced almonds

1/2 cup shredded coconut (preferably unsweetened)

1/4 cup unsalted pepitas (hulled pumpkin seeds) or shelled sunflower seeds

1/2 cup pure ~~maple syrup~~ **HONEY**

2 tablespoons ~~canola oil~~ **OLIVE OIL**

1/2 teaspoon kosher salt

1 cup dried fruit (such as cherries, cranberries, raisins, or currants)

Directions

1. Heat oven to 350° F. On a rimmed baking sheet, toss the oats, almonds, coconut, and pepitas with the maple syrup, oil, and salt.
2. Bake, tossing once, until golden and crisp, 25 to 30 minutes.
3. Add the dried fruit and toss to combine. Let cool.

By Sara Quessenberry | April 2010

Nutritional Information

Per Serving

Calories 141

Fat 6 g

Sat Fat 1 g

Cholesterol 0 mg

Sodium 41 mg

Protein 4 g

Carbohydrate 19 g

Sugar 9 g

Fiber 2 g