



CLASSIC GRANOLA

YIELDS: 8 CUPS

This classic granola is delicious sprinkled on top of a smoothie bowl, mixed into a bowl of yogurt and fruit, or simply as a snack on its own.



Ingredients

- 300g Anita's Organic Old Fashioned Rolled Oats
- 228g Anita's Organic Spelt Flakes, or more rolled oats
- 69g coconut chips
- 60g flaked almonds
- 42g chopped pecans
- 54g chopped hazelnuts
- 48g pumpkin seeds
- 60g chopped cashews
- 3g cinnamon
- 2g ground ginger
- 2g fresh grated nutmeg
- 1.5g salt
- 80g canola oil
- 150g maple syrup
- 6g vanilla
- 300g dried cranberries

Instructions

1. Preheat oven to 300 degrees F and prepare 2-3 baking sheets with parchment paper.
2. In a large bowl combine rolled oats, spelt flakes, coconut chips, flaked almonds, chopped pecans, chopped hazelnuts, pumpkin seeds and cashews. Stirring with your hands or a large spatula to evenly mix together.
3. Sprinkle on cinnamon, ginger, nutmeg and salt.
4. In a medium bowl add canola oil, maple syrup and vanilla stirring until combined.
5. Pour the liquid mixture over the dry ingredients and once again either with your hands or a large spatula stir until evenly coated.
6. Portion out the granola evenly onto the prepared baking sheets, making sure to have everything in an even layer for consistent cooking.
7. Bake granola for 10 minutes, stir, and then return to oven. Follow this process until desired darkness is obtained. 15 minutes will usually offer a lighter granola while closer to 20 will be slightly darker and crunchier.
8. While the granola is baking, weigh out the cranberries and set aside.
9. Once removed from the oven sprinkle with cranberries while still warm then allow to cool.
10. Once the Granola has completely cooled, store in an airtight container.

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