

Katrina's Granola

Katrina our talented sous chef has created this delicious granola mix for your enjoyment.
Thanks Katrina.

Ingredients:

¼ c water
1/3 c brown sugar
1/3 c maple syrup
1 tbsp vanilla

Add all ingredients into pot bring to boil. Remove from heat once boiling begins.

1 cup quinoa flakes
1 cup pumpkin seeds
1 cup sunflower seeds
1 cup slivered almonds
1 cup dried cranberries
1 cup unsweetened coconut flakes
1 cup raisins

Directions:

Preheat oven to 275 F

Put all dry ingredients on a cookie sheet. Pour hot liquid over dry ingredients, toss well spread on a parchment lined cookie sheet.

Bake in 275 F oven for 15-20 minutes. Then stir every 5 minutes until the granola turns golden brown.

Makes 7 cups