

Giftable Granola

8 cups rolled oats

2 cups seeds (pepitas, sunflower seeds, sesame seeds, flax seeds, or a combination)

1/2 cup brown sugar

1/2 cup honey

1/2 cup maple syrup

1/3 cup olive oil

1/3 cup vegetable oil

1 teaspoon vanilla

1 1/4 teaspoons salt

2 cups dried fruit (cranberries, raisins, chopped apricots, blueberries, or a combination)

Preheat the oven to 300 degrees.

Toss the oats, seeds, and brown sugar in a large bowl. Pour the honey, maple syrup, oils, and vanilla over the top. Sprinkle with salt and toss again. Spread the mixture over two rimmed baking sheets. Slide granola into the oven. After 20 minutes, stir the granola around every 10 minutes or so, otherwise the edges will become too brown. Cook for a total of 40- 45 minutes or until the granola is golden. Remove from the oven and let cool. Mix in the dried fruit.

Once the granola is completely cool, pack it into air tight containers and store at room temperature.