

- SKS -

## Maple Pecan Granola

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*Source: adapted from Joy the Baker, Makes about 12 cups*

1 to 1 1/2 cups unsweetened shredded coconut  
1 cup coarsely chopped pecans  
8 cups old-fashioned rolled oats  
2 teaspoons ground cinnamon  
1/4 teaspoons salt  
1/3 cup olive oil  
1/2 cup pure maple syrup  
1/3 cup honey  
2 teaspoons pure vanilla extract  
1 heaping cup coarsely chopped dried apricots

- <sup>1</sup> Preheat oven to 325° F. Line two baking sheets with parchment paper and set aside.
- <sup>2</sup> In a large bowl, toss together coconut, pecans, rolled oats, cinnamon, and salt.
- <sup>3</sup> In a medium saucepan over low heat, stir together the oil, maple syrup, and honey. Stir until melted together. Remove from heat and add vanilla extract. Stir together.
- <sup>4</sup> Add the wet ingredients, all at once, to the rolled oat mixture. Toss to coat, insuring that all of the dry ingredients are coated in the maple syrup mixture. Divide the mixture between the two prepared baking pans. Spread into an even layer.
- <sup>5</sup> Bake granola for 30 about minutes, removing the pans from the oven twice during baking to toss and stir. Once mixture is evenly browned and toasted, remove from the oven and allow to cool completely. Add dried fruit and store granola in an airtight container at room temperature.