

Granola with Dried Fruit and Nuts

1 cup maple syrup (can use pancake syrup or real maple syrup)
½ cup packed brown sugar
1 tablespoons vanilla extract
½ teaspoon almond extract
½ teaspoon salt
½ cup vegetable oil
5 cups old-fashioned rolled oats (can use gluten-free)
½ cup uncooked quinoa
1 cup flax meal or whole flax seeds
2 cups whole almonds, chopped coarsely (you can add any type of nut you like!)
½ cup cashews, raw (can omit if desired or replace with other nuts)
1 cups raisins or other dried fruit, chopped

1. Adjust oven rack to upper-middle position and heat oven to 325 degrees. Line rimmed baking sheet with parchment paper.
2. Whisk maple syrup, brown sugar, vanilla, and salt together in large bowl. Whisk in oil. Fold in all dry ingredients except fruit and stir until thoroughly coated.
3. Transfer mixture to prepared sheet and spread across sheet into thin, even layer (About 3/8 inch thick). Using stiff metal spatula, compress oat mixture until very compact. Bake until lightly browned, 40 to 45 minutes, rotating pan halfway through baking.
4. Remove granola from oven and cool on wire rack to room temperature, about 1 hour. Break cooled granola into pieces of desired size. Stir in raisins or other dried fruit. (Granola is best stored in airtight container)

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