

Fantastic Granola

- 4 1/2 cups regular oats (not instant)**
- 1 1/2 cups chopped pecans (or walnuts, cashews, almonds, or blend)**
- 1/2 cup shelled raw unsalted pumpkin seeds**
- 1/2 cup raw unsalted sunflower seeds**
- 1/4 cup flax seeds**
- 1 cup unsweetened large flake coconut**
- 2 tbsp. cinnamon**
- 1/4 cup brown sugar, packed**
- 1 cup maple syrup**
- 1/3 cup canola oil**
- 1 cup raisins, craisins, or other dried fruit (add after baking)**

Preheat oven to 350°F.

Combine first 8 ingredients. Add maple syrup and oil and mix until dry ingredients are moist. Spread granola on large (12x17) rimmed baking sheet and bake for approximately 25 minutes or until the granola begins to brown, stir, and bake for an additional 15-20 (stirring again half way) until the granola is light brown, dry and fragrant. Watch carefully in the final minutes so not to burn. Add raisins.