

Gluten-Free Heart's Desire Granola

Submitted by Anne Benson

Makes about 8 cups

5 C Bob's Red Mill GF rolled oats

1 C Walnuts (and/or other nuts & seeds)

1 C Shredded Coconut

1 C Raisins (and/or other dried fruit)

1/3 C Virgin Coconut Oil

1/4 C Maple Syrup

1/4 C Local Honey



Combine oats, nuts, and coconut in large bowl. Warm oil, syrup, and honey in sauce pan or microwave and pour over dried mix, coating thoroughly. Spread evenly into a 9 x 13 rimmed baking sheet and bake at 325-350 degrees for about 15 minutes, stirring and checking every 5 minutes until golden or to your desired toastiness. Keep an eye on it as it will burn quickly. If making a smaller batch, REALLY keep an eye on it. Stir in dried fruit at the end. Allow to cool thoroughly (or eat some immediately) and store in air tight containers. I like storing it in Mason jars.