

## Homemade Granola with Coconut, Dried Cranberries & Almonds

*From [www.twopeasandtheirpod.com](http://www.twopeasandtheirpod.com)*

### Ingredients

- 4 c. rolled oats
- ½ c. shredded coconut
- ½ c. wheat germ
- 2 tsp. cinnamon
- 1 tsp. salt
- 6 Tbsp. canola oil
- ½ c. honey
- ½ c. firmly packed light brown sugar
- 2 tsp. pure vanilla extract
- 1 c. chopped cinnamon-roasted almonds (regular almonds would be fine, too)
- 1 c. dried cranberries

### Directions

- 1) Preheat oven to 325 degrees F. Line 2 baking sheets with parchment paper.
- 2) In a large bowl, mix the oats, coconut, wheat germ, salt and cinnamon together. Set aside.
- 3) In a medium bowl, whisk together the oil, honey, brown sugar and vanilla. The honey and brown sugar will make the mixture thick, but that is ok. Just whisk really well.
- 4) Pour half of the honey mixture over the oats mixture, in the large bowl. Use your hands to combine them - yes it will be sticky and messy, but totally worth it! When it is mixed well, pour the other half of the honey mixture in, and mix with your hands again. Make sure all of the oats are covered.
- 5) Pour the mixture onto the prepared baking sheets. Spread it out evenly. If you like “clumps” in your granola, squeeze together some of the oats. Put the pans in the oven (one on the top rack, and one on the bottom) and bake for 10 minutes. Take the baking sheets out and stir the granola. Put the pans back in the oven and bake for 10 more minutes, switching the pans to the rack they haven’t been on yet. After 10 minutes, take the pans out again and stir. Rotate the pans and bake for about 5 more minutes, or until golden brown (do not burn!).
- 6) Stir in the dried cranberries and almonds. Let the granola cool completely on the baking sheets. Once cooled, package it up or store in an air-tight container for about a week.