

Maple Granola

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Preheat oven to 325°F.

In a very large mixing bowl, measure out

- 5 C Rolled oats
- 3/4 C Slivered almonds
- 1/2 C Sunflower seeds
- 1/4 C White sesame seeds
- 1 C Sweetened, shredded coconut

In a medium measuring jug, whisk together

- 3/4 C Apple sauce
- 1/3 C Maple syrup
- 1/2 C Brown Sugar
- 2 T Sunflower oil

Add the wet ingredients to the oat mixture and stir together very well.

- 2 t Ground cinnamon
- 1 t Ground ginger
- 1 t Maldon salt or 1/2 t if using fine salt

Spread this mixture out on two large, rimmed baking trays and bake for 45 minutes, turning and re-distributing the granola evenly about halfway through baking. Switch the position of the trays when returning them to the oven. After the 45 minutes, turn the oven off, redistribute the granola and return the trays to the turned-off oven for 20 minutes longer. It should be evenly toasted and golden.

Store airtight for up to 2 weeks.