

Christmas Granola

Ingredients

- 4 cups Quaker® Oats (quick or old fashioned, uncooked)
- 1/2 cup shredded coconut
- 1/2 cup chopped pecans
- 1/2 cup honey
- 1/4 cup raw, unsalted sunflower seeds (optional)
- 1/4 cup butter or margarine, melted
- 2 tsp grated orange peel
- 1 tsp vanilla
- 1/2 tsp ground cinnamon
- 1/4 tsp salt (optional)
- 1 6 oz package (about 1 1/2 cups) dried cranberries

How to make it

1. Heat oven to 350°F.
2. Combine all ingredients except cranberries in large bowl; mix well.
3. Spread evenly in 15 x 10-inch jelly roll pan.
4. Bake 40 minutes or until golden brown, stirring every 10 minutes.
5. Remove granola from oven; stir in cranberries.
6. Cool completely in pan.
7. Store tightly covered up to 2 weeks.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 min	40 min	50 min	6

Made with



Quaker® Oats-Old Fashioned