Coconut Apricot Granola

Makes: 6 cups
Total Time: 45 minutes

1/3 cup unsalted butter, melted
1 1/2 tsp pure vanilla extract
1/4 tsp salt
4 cups traditional rolled oats (not quick-cooking)
1/3 cup loosely packed brown sugar
2 tsp cinnamon
1/2 cup maple syrup
1/2 cup flaked coconut
1/2 cup almonds, coarsely chopped
1/2 cup dried apricots, chopped into small pieces
1/2 cup dried cranberries

Preheat the oven to 300°F. Line a baking sheet with parchment paper.

In a small bowl, combine the melted butter, vanilla and salt. In a large bowl combine the oats, brown sugar, cinnamon and maple syrup. Add the coconut and almonds.

Drizzle the melted butter mixture over the oat mixture and stir to fully combine all the ingredients.

Spread the granola on the lined baking sheet. Bake for 30 to 35 minutes, stirring with a spatula a few times, until the oats are lightly golden. Remove from the oven.

Add the apricots and cranberries, and stir to combine. Allow the granola to cool completely on the baking sheet. The granola can be stored in an airtight container at room temperature for up to 3 weeks.

Chef's Note:
This recipe is naturally gluten-free. It is also a very forgiving recipe so feel free to add whatever makes you happy: chocolate chips, banana chips, hazelnuts, etc.