

Crunchy Granola

<http://userealbutter.com/2011/08/19/crunchy-granola-recipe/>
from [*The New York Times*](#)

6 cups rolled oats (not quick-cooking or instant)
2 cups mixed nuts and seeds (I used pumpkin seeds and chopped almonds)
1 cup dried unsweetened shredded coconut, optional
1 tsp ground cinnamon
pinch of salt
1/2 – 1 cup honey or maple syrup to taste
1 cup dried fruit (I used dried cranberries, chopped dried apples, and dried mulberries)

Preheat oven to 350°F. Pour the oats, nuts, seeds, coconut, cinnamon, salt, and sweetener in a mixing bowl and stir until combined. Place on a sheet pan in an even layer and bake for 30 minutes, stirring occasionally every 10 minutes. It should brown evenly, but really watch it toward the end because mine got a tad burnt. The browner it gets (without burning) the crunchier it should be. Remove the granola from the oven and mix in the dried fruit. Cool on a baking rack until room temperature. Store in an airtight container in the refrigerator indefinitely.