

ORANGE CRANBERRY GRANOLA



Makes 6 cups

Ingredients

- Zest of 1 large orange, preferably organic
- 2 tablespoons granulated sugar of choice
- 4 cups old-fashioned rolled oats
- 1 ½ cups raw pecans (OR other nuts or seeds)
- ¼ teaspoon salt
- ½ teaspoon cinnamon
- ½ cup melted coconut oil (OR olive oil)
- ½ cup maple syrup OR honey
- 1 cup dried cranberries
- ¼ cup dark chocolate chips

Directions

1. Preheat oven to 350 degrees Fahrenheit and line a large, rimmed baking sheet with parchment paper.
2. In a small bowl, combine the orange zest and sugar until it's bright orange and fragrant (it helps to use your fingers to combine). This step will ensure that your granola is infused with orange flavor.
3. In a large mixing bowl, combine the oats, pecans, salt, cinnamon and orange sugar. Stir to combine. Pour in the coconut oil and maple syrup. Mix well.
4. Pour the granola onto your prepared baking sheet. Spread the granola into an even layer. Bake for 24 to 28 minutes (if you used honey instead of maple syrup, check at 22 minutes), stirring halfway, until the granola is turning lightly golden in color. The granola will crisp up as it cools.
5. Let the granola cool before stirring in the dried cranberries and chocolate chips. Store the granola in an airtight container at room temperature for 1 to 2 weeks, or keep it in the freezer for longer shelf life.

Modified from <https://cookieandkate.com/cranberry-orange-granola-recipe/>