

Maple Pecan Granola

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Prep time: 10 minutes

Cook time: 60 minutes

Yield: 8 cups

Ingredients:

- 4 cups old-fashioned oats
- 1½ cup quick-cook oats
- 2 cups pecans, chopped
- ¼ teaspoon salt
- ¾ teaspoon cinnamon
- 3 Tablespoons light brown sugar, packed
- 1/3 cup canola oil
- 1/3 cup maple syrup
- ½ teaspoon vanilla



Instructions:

1. Wash hands with soap and warm water.
2. Preheat oven to 260°F. Line a 13 x 18 inch baking sheet with parchment paper.
3. In a large bowl, combine the oats, pecans, salt, cinnamon, and brown sugar.
4. Add the canola oil, maple syrup, and vanilla. Stir to evenly distribute.
5. Pour granola mixture onto baking sheet and spread to an even layer.
6. Bake at 260°F for one hour. Rotate pan after 30 minutes.
7. Cool completely and store in an airtight container for up to two weeks at room temperature.

To Freeze Leftovers:

Bake and cool granola as directed above. Place granola in freezer bag, food saver pouch, or freezer-safe canning jar. Carefully remove air from freezer bag before sealing or use a food saver. Label bag with name and date cooked; store for up to three months. Thaw at room temperature before eating.