

Apple Pie Spice Cinnamon Granola

Ingredients for about 6 cups:

- ➲ 4 cups Bobs Red Mill extra thick oats
- ➲ 1/3 cup honey
- ➲ 1/4 -1/2 cup light brown sugar (depending on how sweet you want your granola)
- ➲ 1/4 cup Unsweetened Apple Sauce
- ➲ 3/4 cup Coconut Oil , melted
- ➲ 2 Tbsp Penzey's Apple Pie Spice
- ➲ 1 - 2 tsp cinnamon
- ➲ 1 tsp ginger
- ➲ 1/4 cup Light Brown Sugar
- ➲ 1 cup roughly chopped walnuts
- ➲ 1 cup roughly chopped pecans
- ➲ 1 cup dried apples, roughly chopped
- ➲ 1 cup raisins or currants

Directions:

Preheat oven to 300°. Line a large sheet pan with parchment paper.

In a large mixing bowl combine oats, walnuts and pecans along with spices and salt.

Whisk together coconut oil, sugar, honey and apple sauce.

Combine wet ingredients with oat mixture and stir to coat the dry ingredients.

Spread out granola on parchment lined baking sheet in an even layer. Bake in the oven for about an hour, rotating pan once if necessary until granola is toasted and golden brown.

Remove from oven and allow granola to cool without mixing for about 20 minutes which will allow for clusters to form.

Once cooled toss gently with dried apples and raisins and store in an airtight jar or sealed bag.

