



Classic Granola

This is the official U.S. Ski Team granola — don't let the other countries find out!

Ingredients

- 8 cups rolled oats
- 1 cup dark brown sugar
- 1/2 cup canola oil
- 1 tsp. vanilla extract
- 1 tbsp. cinnamon
- 1 tbsp. pumpkin pie spice
- Dash kosher salt
- 1 cup **Blue Diamond Toasted Coconut Snack Almonds**
- 1 cup dried cranberries
- 1 cup shredded unsweetened coconut

Directions

1. Preheat oven to 350°F.
2. Mix first section of ingredients (oats through almonds) in a large bowl to combine.
3. Spread ingredients into two rimmed baking sheets, making sure there is only a thin layer of mixture on each sheet.
4. Bake in oven for 25-35 minutes, stirring midway, until just lightly toasted.
5. Remove from oven, add dried fruit and coconut.
6. Let granola cool, spreading out on the baking sheets for a crunchy texture.

