



Christmas Granola

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6

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40 minutes

Whether you make it for yourself or make it to gift, Christmas Granola is a delicious baked treat full of holiday flavors. Package it up in a clear jar with a festive bow and give it to your friends for a thoughtful, handmade gift that is delicious.

Ingredients

- 4 cups [Quaker® Oats \(quick or old fashioned, uncooked\)](#)
- 1/2 cup shredded coconut
- 1/2 cup chopped pecans
- 1/2 cup honey
- 1/4 cup raw, unsalted sunflower seeds (optional)
- 1/4 cup (1/2 stick) butter or margarine, melted
- 2 teaspoons grated orange peel
- 1 teaspoon vanilla
- 1/2 teaspoon ground cinnamon
- 1/4 teaspoon salt (optional)
- One 6-ounce package dried cranberries (about 1-1/3 cups)

Cooking Instructions

1. Heat oven to 350°F.
2. Combine all ingredients except cranberries in large bowl; mix well.
3. Spread evenly in 15 x 10-inch jelly roll pan.
4. Bake 40 minutes or until golden brown, stirring every 10 minutes.
5. Remove granola from oven; stir in cranberries.
6. Cool completely in pan.
7. Store tightly covered up to 2 weeks.