

My Favorite Granola

From [The Larissa Monologues](http://larissamarks.com) at larissamarks.com

4 cups whole oats

1 cup chopped nuts + 2 tablespoons whole nuts (almonds, macadamias, cashews)

1 cup shredded coconut

1/4 cup sunflower seeds

1/4 cup dark brown sugar

2-3 tablespoons small seeds (quinoa, sesame, flax)

1/2 teaspoon cinnamon

1/2 teaspoon sea salt

1/2 cup oil (canola, olive, coconut)

2 tablespoons honey

1 tablespoon maple syrup

1 teaspoon almond or vanilla extract

Preheat oven to 275 degrees. Cover a large, rimmed baking sheet with aluminum foil or a Silpat baking mat.

In a large mixing bowl, add all ingredients and mix thoroughly. Spread mix into an even layer on the baking sheet. Bake in oven for 30 minutes. Stir. Bake for another 15-25 minutes until it reaches a rich, golden brown. Cool in pan completely. Store in an airtight container.