



Give Peace A Chance **Walnut** Granola

800 g rolled oats (if rolled oats are certified gluten-free, the entire recipe is gluten free)
907 g (2 lbs) walnut pieces or chopped walnuts
150 g sunflower seeds, unsalted & unroasted
150 g slivered almonds
150 g pistachio, unroasted
150 g unsweetened shredded coconut
200 g high-oleic acid sunflower oil (or canola oil)
350 g honey

Classic fruit mix:

250 g raisins
300 g dried cranberries
226 g dried date pieces dusted with oat flour
226 g diced dried apricots, chopped

Preheat the oven to 325°F (160°C). Position two oven racks to the middle and lower middle positions. In a very large bowl, combine oats, nuts, sunflower seeds and coconut. Combine oil and honey in small pan and warm over low heat until thin and runny. Pour over the oat nut mixture and combine thoroughly; the mixture will be quite wet. Divide between two rimmed baking sheets.

Bake for 40 minutes until thoroughly toasted, stirring and scraping the pans every 10-minutes, switching pans between lower and upper racks. Stir in the dried fruit while granola is still hot from the oven. Cool completely, stirring occasionally to break up large clusters. Store in the freezer in zip-lock bags. Makes ~3.7 kg.