Woodstock
Inn & Resort

Woodstock Inn & Resort Breakfast Granola

Makes 3 lbs



Ingredients

4 ¼ cups Rolled Oats
¾ cup Quinoa
⅓ cup Raw Turbinado Sugar
⅔ cup Pecans
⅔ cup Sunflower Seeds
⅔ cup Pumpkin Seeds
⅔ cups Sliced Almonds
⅓ cup Olive Oil
¼ cup Molasses
½ cup Honey
½ cup Dried Fruit

Method for Granola:

Cook the quinoa in 1 ⅓ cups of water according to package instructions. Set aside and allow to cool.

In a large bowl, combine the cooled quinoa with all remaining ingredients except the dried fruit. Mix well, then spread the mixture evenly across a large, greased sheet pan.

Bake at 240°F for approximately 1½ hours, or until the mixture is dry. Stir and check the mixture every 20 minutes to ensure it dries evenly and does not burn.

Remove from the oven and allow to cool completely at room temperature. Once cooled, stir in your choice of dried fruit. Store in an airtight container.