

Quinoa Granola

- ½ tablespoon olive oil (I use coconut oil)
 - 2 cups old fashioned rolled oats
 - 1 cup quinoa, rinsed and allowed to dry slightly
 - 1 cup almonds, chopped
 - 2 T Chia Seeds
 - 2 tsp ground cinnamon
 - 1/2 tsp salt
 - 1/2 cup Organic Coconut Palm Sugar
 - 1 T Organic Maple Syrup
 - 1/2 cup applesauce
 - ¼ cup water
 - 1 T vanilla extract (I use 1/2 vanilla and 1/2 almond extract)
 - 1/2 cup Dried Cranberries or cherries
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- 1 Preheat oven to 300 degrees. Line a rimmed baking sheet with parchment paper.
 - 2 Heat olive oil over medium heat. Add quinoa and cook for 5 to 6 minutes, stirring often to avoid burning. Remove from heat and place in a large bowl immediately. Add oats, almonds, and chia seeds to the bowl. Stir in cinnamon and sea salt.
 - 3 In a saucepan combine coconut palm sugar, maple syrup, applesauce and water. Bring to simmer over medium and cook until sugar is melted. Stir in vanilla. The liquid mixture may seem too thin to you. Don't worry about it – it will absorb into the quinoa mixture.
 - 4 Pour mixture over quinoa oat mixture and stir until well mixed. Place mixture in a single layer a cookie sheet and bake for 30 – 40 minutes, stirring and rotating positions of pan in the oven half way through. Watch it closely for the last 10 minutes – you don't want it to get to brown but if you don't allow it to cook long enough it will be slightly moist. Allow to cool completely before stirring.
 - 5 Remove from pan and place in a large bowl. Toss with cranberries and serve or store in a sealed container.