



# Woodstock Inn & Resort

## Woodstock Inn Granola Recipe

*Makes 3 Pounds*

### **Ingredients**

*These measurements were divided from our large batch recipe.*

- 4  $\frac{1}{4}$  Cups Rolled Oats
- $\frac{3}{4}$  Cup Quinoa
- $\frac{1}{3}$  Cup Sugar in the Raw
- $\frac{2}{3}$  Cup Pecans
- $\frac{2}{3}$  Cup Sunflower Seeds
- $\frac{2}{3}$  Cup Pumpkin Seeds
- $\frac{2}{3}$  Cup Almond Slices
- $\frac{1}{3}$  Cup Olive Oil
- $\frac{1}{4}$  Cup Molasses
- $\frac{1}{2}$  Cup Honey
- $\frac{1}{2}$  Cup Dried Fruit

### **Method for Granola**

Cook the quinoa in 1  $\frac{2}{3}$  cups water. Let cool.

Mix all the ingredients except the dried fruit in a large bowl. Spread the mixture on a large greased sheet pan. Bake at 240 degrees until the mixture is dry, about 1.5 hours. Check the mixture every 20 minutes to ensure nothing burns.

Allow to cool at room temperature then mix in the dried fruits of your choice. Store in an airtight container.