



BIRD BAKERY GRANOLA



WHETHER SPRINKLED ON TOP OF YOUR FAVORITE ICE CREAM OR COMBINED WITH YOGURT AND FRUIT FOR A BALANCED BREAKFAST, OUR GRANOLA IS THE PERFECT COMBINATION OF SALTY AND SWEET. GUESTS ORDER JARS OF IT BY THE CASE, BECAUSE IT'S SO UNIQUELY DIFFERENT. BROWN SUGAR REPLACES WHITE SUGAR AND OLIVE OIL IS USED IN PLACE OF BUTTER TO CREATE A LIGHT CRUNCH THAT MAKES IT NEARLY IMPOSSIBLE TO RESIST.

5 CUPS OLD-FASHIONED OATS
2 CUPS UNSWEETENED COCONUT
FLAKES
2 CUPS UNSALTED PISTACHIOS
2/3 CUPS UNSALTED PUMPKIN
SEEDS
1 TABLESPOON SEA SALT

1/2 CUP PACKED LIGHT BROWN
SUGAR
1/2 CUP PACK DARK BROWN SUGAR
2/3 CUP ORGANIC GRADE A MAPLE
SYRUP
2/3 CUP ORGANIC EXTRA VIRGIN
OLIVE OIL
1 1/2 CUPS DRIED CHERRIES

HEAT OVEN TO 275°. LINE TWO BAKING SHEETS WITH PARCHMENT; SET ASIDE. IN A LARGE BOWL, MIX TOGETHER OATS, COCONUT, PISTACHIOS, PUMPKIN SEEDS AND SEA SALT. SET ASIDE.

IN A SMALL SAUCEPAN, COMBINE SUGAR, MAPLE SYRUP AND OLIVE OIL, STIRRING OVER LOW HEAT UNTIL THE SUGAR DISSOLVES COMPLETELY. POUR OVER OAT MIXTURE. STIR WELL.

SPREAD ONTO SHEETS EVENLY. BAKE UNTIL GOLDEN, ABOUT 20-25 MINUTES, ROTATING PAN ONCE AT 10 MINUTES. COOL AT ROOM TEMPERATURE. BREAK UP GRANOLA; SPRINKLE WITH DRIED CHERRIES. STORE IN AN AIRTIGHT CONTAINER. ENJOY!