

## Hurley House Granola

makes approximately 14 cups

3/4 cup canola oil  
1/2 cup honey  
1 cup packed light brown sugar  
1 tablespoon vanilla  
1/2 teaspoon kosher salt  
8 cups old-fashioned rolled oats  
1 cup shredded sweetened coconut  
1 cup sliced almonds  
2 cups total dried fruit (apricots, cranberries, cherries)

Preheat the oven to 325.

In a large saucepan, combine oil, honey, sugar, and vanilla, and salt. Heat over medium heat until completely combined and sugar dissolves, stirring often.

In a very large bowl, combine the oats, coconut, and almonds. Pour the sugar and oil mixture over the dried ingredients and stir well to combine.

Spread the mixture evenly onto two 12X17-inch baking sheets.

Bake for 20 to 30 minutes, stopping halfway to stir granola and rotate pans. Granola is done when it is toasty brown, but not burnt. There is a fine line between under done, perfectly done, and over done, so watch carefully during the final minutes.

Allow the granola to cool *completely* on the sheet pans. Once it is cool, use a firm metal spatula or a bench scraper to scrape the granola off the pan and into a large bowl. Add the dried fruit and toss.

Store in an air tight container for up to 3 weeks.