

Black Cherry & Blood Orange Granola

INGREDIENTS:

- 2 cups oats
- 1 cup coconut, shredded
- 1/2 cup wheat germ
- 1/2 cup each: walnuts, almonds, and sunflower seeds
- 1 tsp salt
- 1/4 cup D'Olivo Black Cherry Dark Balsamic Vinegar
- 1/4 cup almond milk
- 1/4 cup D'Olivo Blood Orange Fused Olive Oil, plus more for pan
- 6 to 8 oz dried cherries

DIRECTIONS:

Preheat oven to 300 F.

Line a large baking sheet with foil, and lightly brush on D'Olivo Blood Orange Olive Oil.

In a large bowl, combine the oats, coconut, wheat germ, nuts, and salt.

In a small bowl, whisk together the D'Olivo Black Cherry Dark Balsamic Vinegar, D'Olivo Blood Orange Olive Oil, and almond milk.

Add the wet ingredients to the dry ones and mix well. Spread the granola mixture on the prepared baking sheet; spread it out evenly.

Bake for 35-40 minutes, or until it begins to brown. Transfer to a large bowl and stir in the dried fruit. Once it has cooled, store in an airtight container. Enjoy!

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