

# SMOKY GRANOLA CLUSTERS

*Compliments of the Spa at Encore.*

## INGREDIENTS

- 1 cup Light Corn Syrup
- 1  $\frac{3}{4}$  cups Oil Blend (75% Canola, 25% Extra Virgin Olive Oil)
- 1  $\frac{3}{4}$  cups Light Brown Sugar
- $\frac{3}{4}$  cup Clover Honey
- $\frac{1}{2}$  teaspoon Liquid Smoke
- 5 cups Rolled Oats
- 4 Tablespoons White Quinoa
- 1  $\frac{1}{2}$  Tablespoons Chia Seeds
- 1  $\frac{1}{2}$  cups Blanched Slivered Almonds
- $\frac{1}{2}$  cup Pumpkin Seeds
- 4 Tablespoons Golden Raisins
- 4 Tablespoons Dried Cranberries
- 4 Tablespoons Dried Blueberries

## DIRECTIONS

1. Combine Light Corn Syrup, Oil Blend, Light Brown Sugar, Clover Honey and Liquid Smoke in a non-stick pot. On medium heat, bring mixture to a boil and mix until melted.
2. In a large mixing bowl mix Rolled Oats, Quinoa, and Chia Seeds until blended.
3. Pour heated syrup mixture evenly over the oat blend. Stir thoroughly and loosen chunks.
4. Line a sheet pan with parchment paper and spread a thin layer of mix to cover the pan.
5. Roast in the oven at 275 degrees Fahrenheit for approximately one hour, stirring every 25 minutes.
6. Cool down and toss with Almonds, Pumpkin Seeds, Raisins, Cranberries, Blueberries.

