

## Pistachio, Apricot & Cherry Granola

**Active Time:** 10 minutes

**Cook Time:** 25-30 minutes

**Yield:** 8 cups

### Ingredients

- 3 cups rolled oats
- 1 cup pistachios
- 1 cup pepitas
- ½ cup sunflower seeds
- ½ cup sesame seeds
- 1 tsp. kosher salt
- ¼ tsp. cinnamon
- ¼ tsp. cardamom
- ½ cup honey
- ½ cup [Gustare Blood Orange Extra Virgin Olive Oil](#), plus more for brushing sheet tray
- 3 tbsp. [Gustare Apricot Balsamic Vinegar](#)
- ½ tsp. pure vanilla extract
- ½ cup dried cherries
- ½ cup dried apricots, cut into thin strips

### Directions

1. Preheat oven to 300 degrees. Brush sheet tray with Blood Orange olive oil and set aside.
2. Combine all dry ingredients, except dried fruit, in large bowl. Set aside.
3. In separate bowl, stir together honey, Blood Orange olive oil, balsamic, and vanilla extract. Pour over dry ingredients and stir well to coat.
4. Spread evenly onto prepared sheet tray. Bake for 25-30 minutes, stirring every 10 minutes to minimize clumping and prevent burning.
5. Add dried cherries and apricots to granola after baking. Enjoy!