



## Cherry Apricot Granola

### Ingredients

- 2 cups rolled oats, old fashioned
- ¼ cup brown sugar
- ¼ teaspoon cinnamon
- ½ cup dried cherries
- ¼ cup dried apricots, chopped
- 1/3 cup slivered almonds
- 3 tablespoons [Fustini's Persian Lime Olive Oil](#)
- 1 tablespoon [Fustini's Peach Balsamic Vinegar](#)
- ¼ cup [Pure Michigan honey](#)

### Directions

#### Step 1.

Preheat oven to 350°F. Combine oats, sugar, cherries, apricots nuts and cinnamon in a bowl. Set aside.

#### Step 2.

In a separate bowl, combine Fustini's Persian Lime Olive Oil, Fustini's Peach Balsamic Vinegar and honey and whisk until well combined. Pour the wet mixture over the oat mixture and stir to coat evenly.

#### Step 3.

Spread mixture evenly onto a large, rimmed baking sheet. Bake granola until golden brown and crunchy, about 13-15 minutes.