

Happy Trails Mix

- 3 cups oats
- 1 cup shredded coconut
- 1 cup raw sunflower seeds
- 1 cup raw slivered almonds
- 1 cup raw whole almonds
- 1 cup raw pepitas (pumpkin seeds)
- 1 cup raw cashews
- ¼ cup finely chopped crystallized ginger
- 1 tsp. cinnamon
- 1 tsp. vanilla
- ½ cup vegetable oil
- ½ cup honey
- pinch of kosher salt
- ½ cup dried cherries
- ½ cup golden raisins
- ½ cup coconut curls



1. Mix together all ingredients, except dried cherries, raisins and coconut curls making sure ingredients are well coated with oil and honey. Bake at 325°F for 30 minutes, stirring every 10 minutes to ensure even cooking. Allow it to cool before adding cherries, raisins and coconut.
2. Store in well-sealed container. Trail mix can also be frozen ahead of time and thawed when needed.

Tip: If guests are serving themselves, have additional ingredients on hand that they can add to their mix: candy-coated chocolate pieces, yogurt-covered almonds, chocolate chips, gummy candies, dried fruits and mini pretzels.

Makes about 20, ½ cup servings