Cherry Almond Granola

1 1/2 cups dried cherries

1/2 cup canola oil

1/4 cup honey

1 teaspoon vanilla

1 1/2 cups slivered almonds

1 1/2 cups rolled oats

1/2 cup almond flour

3/4 cup unsweetened coconut

1 teaspoon salt

1/2 teaspoon cinnamon

1/4 cup flaxseed

1/4 cup sunflower seeds

1/2 cup millet

Preheat oven to 325. Line a baking sheet with a silpat mat.

Place dried cherries in a bowl. Cover with boiling water. Let sit 30 minutes. Drain cherries, reserving 2 Tablespoons juice.

Combine oil, honey and vanilla.

Combine almonds, oats, almond flour, coconut, salt, cinnamon, flaxseed, sunflower seeds and millet.

Add wet ingredients to dry and combine with a wooden spoon.

Process 1/2 of the cherries in food processor along with reserved juice.

Stir processed cherries and whole cherries into mixture.

Spread onto prepared baking sheet.

Bake 20 minutes at 325. Leave granola in oven at least 6 hours to cool.