

HOMEMADE GRANOLA

Every good baker should have a version of granola in their recipe card stack. I like mine sweet and simple; that way, it's more easily customizable to suit everyone's taste. After baking and cooling, some delicious granola add-ins include dried and diced dates, cherries, cranberries, blueberries, apricots, and/or raisins. If you lean toward more salty options, go with roasted cashew pieces and/or sunflower kernels. Or, add any combination of both! It's wonderful over yogurt, sprinkled on muffins just prior to baking, added to the topping of an apple crisp, and sprinkled over a bowl of fruit—anywhere you need a little sweetened crunch.

The Ingredients

- 6 cups old-fashioned (rolled) oats
- 3 cups sweetened, shredded coconut
- 2 cups blanched or slivered almonds
- 1 cup canola oil
- ¼ cup brown sugar
- ½ cup honey, pure maple syrup, or agave
- 2 tablespoons pure vanilla extract

The Method

1. Preheat the oven to 325°F. In a large bowl, thoroughly mix the oats, coconut, and almonds. In a medium bowl, whisk together the oil, brown sugar, honey, maple syrup (or agave) and vanilla. Pour the liquid mixture over the dry ingredients and mix until all the dry ingredients are fully coated.
2. Divide between two parchment-lined baking sheets. Bake at 325°F for 30 to 35 minutes, stirring after the first 15 to 20 minutes with a silicone spatula for even baking. Bake until the whole mixture is golden brown. Allow to cool completely on the pan without stirring. Break into pieces when completely cooled. Store in an airtight container in a cool, dry spot.

Tips

- Cranberry Orange Granola: To make this festive treat, stir the finely grated rind of one navel orange into the liquid mixture and bake as recommended. After the mixture cools, add 1½ cups of dried cranberries.

- Cinnamon Apple Granola: To make this delicious variation, stir in 2 teaspoons of ground cinnamon into the liquid mixture and bake as recommended. After the mixture cools, mix in 1½ cups of diced, dried apples.









