



## Classic Granola

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Recipe Source: Megan Gordon on [www.thekitchn.com](http://www.thekitchn.com)

Makes 6 cups

### Ingredients:

- 3 cups old-fashioned rolled oats
- 2 ½ cups unsalted nuts and seeds (if using roasted nuts or seeds, add after baking to prevent burning)
- 1 ½ tsp salt
- ¼ tsp cinnamon (optional)
- ¼ tsp cardamom (optional)
- ½ cup canola or olive oil
- ½ cup honey, maple syrup, or other liquid sweetener
- ¾ tsp vanilla
- ¾ cup dried fruits, chopped

### Steps:

- Set out all ingredients. Preheat oven to 350°F.
- In a large bowl, mix oats and (unroasted) nuts and seeds. Stir in the salt, cinnamon, and cardamom if using.
- Stir in the oil, sweetener, and vanilla. Mix well.
- Turn the granola out onto a parchment-lined half-sheet pan, spreading evenly.
- Bake for 40 minutes or until light brown and toasty, stirring every 15 minutes or so to ensure even cooking.
- Remove from the oven and add dried fruits and any roasted nuts. Stir to combine.
- Let cool until granola is firmed and dried out. Store in an airtight container for 7-10 days, or refrigerate for longer.

*Tips from the Test Kitchen: For clumpy granola, pat the wet mixture into the baking sheet with a spatula and don't stir while baking. After cooking and cooling, remove it from the pan in chunks and store like normal. Try different combinations of nuts, seeds, and fruit (Suggestions are almonds, walnuts, pecans, cashews, hazelnuts, sesame or sunflower seeds, chia or flax seeds, and unsweetened coconut. For dried fruit try cranberries, blueberries, apricots, peaches, cherries, or raisins.)*

**Nutritional Facts (per ¼ cup serving):** Calories: 202, Carbohydrates: 19 grams, Protein: 4 grams, Total Fat: 13 grams, Saturated Fat: 2 grams, Cholesterol: 0 mg, Sodium: 30 mg, Fiber: 2 grams, Total Sugars: 8 grams.