

Granola Every Day, Every Way

Swick

Makes 6 servings | Active Time: 10 minutes | Total Time: 40 minutes

Chef's Notes

- If using previously roasted nuts, subtract 10 minutes from the cooking time.

VARIATIONS:

GRANOLA MEXICANA

Mix 1 cup basic granola with 1/2 cup chopped fresh mango, juice of 1 lime, and 1/4 teaspoon chile powder.

CHAI-SPICED GRANOLA

Mix 1 cup basic granola with 1/4 teaspoon ground cardamom, pinch of cloves, and 1 piece minced candied ginger.

POWER GRANOLA

Mix 1 cup basic granola with 3 tablespoons dried blueberries, 2 tablespoons cacao nibs, and 2 tablespoons shredded coconut.

GRANOLA PARFAIT

Layer 1/4 cup almond-based yogurt with 1/4 cup granola followed by 1 tablespoon cacao nibs, 1 tablespoon shredded coconut, and 1 1/2 tablespoons dried blueberries. Repeat.

ICE CREAM TOPPING GRANOLA

Add a small handful of fresh in-season berries and 1/4 cup basic granola on top of your favorite non dairy ice cream for a refreshing treat.

Step 1: Making the Granola

- 3 cups old-fashioned oats
- 1 1/2 to 2 cups raw nuts like walnuts, almonds, pecans*
- 3 tablespoons coconut oil
- 1/2 cup honey or maple syrup
- 1/4 teaspoon ground cinnamon
- 1/2 cup dried fruit (optional)
- Chocolate chips (optional)

Preheat the oven to 300°F (150°C). Spray a large baking sheet with cooking spray or line with parchment paper.

In a mixing bowl, combine oats, nuts, oil, honey, and cinnamon.

Spread onto baking sheet and bake until golden brown, stirring once in a while. Bake for about 30 minutes.

Remove from oven and transfer to cooling rack and let cool. Combine with dried fruit and chocolate chips, if using.