

# Granola

*Source: "Baked, new frontiers in baking"*

## Ingredients

- 2 cups Rolled Oats
- 1 teaspoon Cinnamon
- 1 teaspoon Salt
- 3 teaspoons Vegetable Oil
- ¼ cup Honey
- ¼ cup Firmly Packed Light Brown Sugar
- 1 teaspoon Vanilla Extract
- ⅓ cup Whole Almonds
- ⅓ cup Whole Hazelnuts
- ⅓ cup Golden Raisins
- ⅓ cup Dried Cherries

## Method

Preheat oven to 325. Line a baking sheet with parchment paper.

In a large bowl, toss the oats with cinnamon and salt.

In medium bowl, stir together oil, honey, brown sugar, vanilla. Whisk until completely combined.

Pour the honey mixture over the oats mixture and use your hands to combine them; Gather up some of the mixture in each hand, and make a fist. Repeat until all of the oats are coated with honey mixture.

Pour the mixture onto the prepared baking sheets. Spread it out evenly, but leave a few clumps here and there for texture.

Bake for 10 minutes, then remove from the oven and use a metal spatula to lift and flip the granola. Sprinkle the almonds over the granola and return the baking sheet to the oven.

Bake for 5 minutes, then remove from the oven and use a metal spatula to lift and flip the granola. Sprinkle the hazelnuts over the granola and return the baking sheet to the oven.

Bake for 10 minutes, then remove from the oven. Let cool completely. Sprinkle the raisins and cherries over the granola and use your hands to transfer it to an airtight container. The granola will keep for 1 week.

## Notes

We encourage you to stir the granola twice while baking; however, if you are the type of person who really craves a clumpy granola, stir and flip a little less vigorously throughout the cooking process.