

Idiot's Kitchen Recipe – Maple & Almond Granola

Recipe from www.idiotskitchen.com – Adapted from Melissa Clark/NY Times & Ann McManus



Ingredients:

4 cups old-fashioned oats (not instant)
1 ½ cups raw almonds
1 cup raw pumpkin seeds (pepitas)
1 cup unsweetened coconut flakes
½ cup olive oil
1 cup pure maple syrup
1 teaspoon salt
½ teaspoon cinnamon
¼ - ½ teaspoon cardamom
¼ - ½ teaspoon nutmeg
1 cup dried apricots, chopped (about 6 oz)
½ cup dried cranberries/Craisins

Preheat the oven to 300 degrees.

In a large bowl, mix 4 cups of old fashioned oats, 1 ½ cups raw almonds, 1 cup raw pumpkin seeds, and 1 cup unsweetened coconut flakes.

Add ½ cup olive oil and 1 cup pure maple syrup.

Season with 1 teaspoon salt, ½ teaspoon cinnamon, ¼ - ½ teaspoon cardamom, and ¼ - ½ teaspoon nutmeg. Stir thoroughly to combine.

Pour the granola into a large roasting pan or baking dish with high sides. Bake at 300 degrees for 45 – 60 minutes being SURE TO STIR THE GRANOLA EVERY 10 MINUTES while cooking. The granola is done when it is golden brown and well toasted.

Pour the cooked granola into a large bowl and combine with 1 cup of chopped dried apricots and ½ cup dried craisins.

Store in an air-tight container for continued freshness. Makes about 10 cups.