

# *Idiot's Kitchen Recipe – Brown Butter Granola*

Recipe from [idiotskitchen.com](http://idiotskitchen.com) – Adapted from Two Peas & Their Pod



## Ingredients:

- ¼ cup butter (½ stick)
- ½ cup pure maple syrup
- 1½ teaspoons vanilla
- 2 cups old fashioned oats
- 1 cup shredded coconut
- ½ cup pecans, roughly chopped
- ½ cup raw almonds, roughly chopped
- 2 Tablespoons brown sugar
- 2 teaspoons cinnamon
- Pinch of salt
- ½ cup dried cranberries
- ½ cup dried cherries

Preheat the oven to 300 degrees.

Melt ¼ cup of butter (½ stick) in a small pan over medium heat. Once the butter has melted, cook until the fats and liquid separate and then turn a toasty, golden brown. Be sure to swirl the pan occasionally to monitor the color and to keep the butter from burning. When the butter is a deep, golden brown, pour it into a small bowl and add ½ cup maple syrup and 1½ teaspoons vanilla. Whisk or stir until thoroughly combined and smooth.

Prepare the dry ingredients in a large bowl by combining 2 cups of oats, 1 cup of shredded coconut, ½ cup pecans, ½ cup almonds, 2 Tablespoons brown sugar, 2 teaspoons cinnamon, and a pinch of salt.

Pour the brown butter maple mixture over the dry ingredients and mix until thoroughly combined. Place a piece of parchment paper on a large rimmed baking tray and spread the granola out in a single layer.

Bake at 300° for 30 minutes, stopping to stir the granola every 10 minutes. When the granola is golden brown and toasty, remove it from the oven and stir in ½ cup of dried cranberries and ½ cup dried cherries.

Allow the granola to cool completely and then store in an air-tight container.

Serve with yogurt and fresh fruit, as a cereal with milk, or alone for snacking.