Note: If you want all vanilla granola, just omit step 4 and divide honey mixture between the 2 baking sheets.

Vanilla Almond and/or/Chocolate Granola
Makes about 12 cups

8 cups oats
3/4 cup flax seeds
3/4 cup pumpkin seeds
1 1/2 cups whole almonds
3/4 cup honey
1/3 cup mild olive oil
2 tablespoons vanilla
1 teaspoon salt
1/3 cup unsweetened “natural” cocoa powder
1 cup chopped dried apricots, or dried fruit of your choosing like cherries or cranberries

1. Heat oven to 350 degrees F. Line 2 rimmed baking sheets with parchment.

2. Mix oats, flax seeds, pumpkin seeds, and almonds together in a large bowl. Divide the mixture in half and mound each half in the center of each of the baking sheets.

3. Warm the honey, olive oil, vanilla, and salt together in a saucepan over medium heat, or in a Pyrex bowl for about 1 minute in the microwave, just until warm. Pour half the mixture over half the grains on the first baking sheet. Toss with your hands to mix, and spread in an even layer.

4. Stir the cocoa powder into the remaining liquid ingredients until smooth. Pour the chocolate over the grains on the second baking sheet. Mix with your hands until combined (it will be sticky.) Spread on the baking sheet.

5. Bake the granola for 20 minutes. Remove the baking sheets from the oven, and stir. Return them to the oven, rotating the pans (switch the pan from the top rack to the bottom and vice versa). Continue to bake, removing the pans, stirring, and rotating the pans every 7 minutes or so for 10 to 15 more minutes, or until the vanilla granola is golden and toasty. Leave on the baking sheets to cool. Stir in the apricots, and store in airtight containers.

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