Vanilla Almond Granola Recipe (from The Cranberry Cookbook)

Prep time: 10 minutes
Bake time: 20 to 25 minutes
Makes 8 cups, but you should double it, it’s that good!

INGREDIENTS
5 cups old-fashioned rolled oats (not instant)
1 cup whole almonds with skins
2/3 cup flax seeds
2/3 cup pumpkin seeds
1/2 cup honey
1/4 cup olive oil
1 tablespoon vanilla extract
1/2 teaspoon salt
1 cup dried cranberries, raisins, chopped apricots, or any other favorite dried fruit

METHOD
1. Heat the oven to 350 degrees. Line a rimmed baking sheet with parchment paper about 1 inch larger all around than the size of the pan.

2. In a large bowl, combine the oats, almonds, flax seeds, and pumpkin seeds.

3. In a saucepan over medium heat, stir the honey, olive oil, vanilla, and salt for 2 minutes, or until warm and fluid, and the salt dissolves. (You could also do this in a Pyrex measuring cup in the microwave.) Pour it over the oats and stir to coat them. Spread on the baking sheet.

4. Bake for 15 minutes, then remove the pan from the oven. Grasp the corners of the parchment and pull them toward the center to mound the granola in a pile. Stir with a large spoon and spread it out again in one layer. Return to the oven for 5 minutes. Remove and mound the granola in the center again. If it still looks pale in places, stir, spread, and return the pan to the oven to toast for 3 or 4 minutes longer. (Total baking time is 20 to 25 minutes.) Leave on the baking sheet to cool.

5. Transfer to a bowl and stir in the cranberries. Store in an airtight jar or tin.

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