

The Crunchy, Nutty, Delicious Granola Recipe You Need

Grab the ingredients you need, then make this yummy DIY granola at home.

By Megan Soll



Looking for a bag of healthy packaged granola (organic, natural, or otherwise) can be a supermarket mystery. It's tough to know exactly what's lurking in there—added sugars, missing fiber, who knows what else. Take the guesswork out of the equation, and make a big batch of this homemade granola instead. Courtesy of The

Residences Viceroy Snowmass in Aspen, this recipe is perfect to keep on hand for breakfast, mid-day snacks or pre-workout fuel. A handful packs a sweet and nutritious crunch from almonds, pistachios, coconut, and oatmeal. Keep it stored in a cool, dry place and enjoy regularly for a healthy dose of fiber and good-for-you fats.

Homemade Nutty Granola

Note: This recipe yields a very large amount of granola. Stock up, or cut the ingredient quantities as you see fit for your serving needs.

Ingredients:

- 20 cups quick oats
- 2 cups almonds, sliced
- 2 cups hazelnuts, chopped
- 4 cups pistachios
- 2 cups coconut, shredded
- 2 cups wheat germ
- 2 cups honey
- 1 cup butter, melted
- 4 tablespoons cinnamon
- 2 cups brown sugar
- 2 cups maple syrup

- 1 cups orange juice concentrate
- 1 teaspoon nutmeg
- 4 teaspoons salt
- 1/4 cup vanilla extract
- 1/4 cup water

Directions:

1. Combine first 8 ingredients in large bowl.
2. Heat remaining ingredients in a large sauce pot until smooth and syrupy.
3. Add syrup to dry ingredients, mix well, coating everything. Place on sheet pan(s).
4. Cook at 325 degrees until golden brown making sure to stir every 10 minutes. Cool and enjoy.