



orange, pecan & almond granola

This crunchy concoction of dried zesty oranges, tropical mangoes, sweet cherries, rich dark chocolate, nutty pecans and chopped almonds makes for the perfect breakfast or satisfying snack.

SERVES: 4-6



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ingredients

- 3 cups old fashioned oats
- ¾ cup coarsely chopped pecans
- ¾ cup coarsely chopped almonds
- 1 tsp kosher salt
- 1 tsp ground cinnamon
- ¼ tsp ground ginger
- 1/3 cup honey
- ¼ cup orange juice
- 3 tbsp melted butter
- 2 tsp orange zest
- 1 tsp vanilla extract
- ½ cup dried cherries
- ½ cup dried mango
- ½ cup dark chocolate chunks

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directions

1. Preheat oven to 275°F. Line a baking sheet with parchment paper.
2. In a large bowl, combine oats, pecans, almonds, salt, cinnamon and ginger. In a small bowl, combine honey, orange juice, melted butter, orange zest and vanilla. Whisk well and pour over oat mixture. Toss to combine and spread granola on prepared baking sheet. Bake 50 minutes, until golden. Remove from oven, transfer to a large bowl and let cool for 10 minutes. Add dried cherries, dried mango and chocolate chunks, mixing to combine. Cool completely and store at room temperature in an airtight container for up to 1 week.

“Drop your shrink and stop your drinkin’, crunchy granola’s neat.”

— NEIL DIAMOND

