

Easy Hazelnut Granola

- Heather Morrill, Portland Farmers Market

INGREDIENTS

2 cups rolled oats

1 cup chopped hazelnuts

3 Tablespoons dark brown sugar (or maple syrup or combination)

3 Tablespoons coconut oil, plus 1 Tablespoon for greasing sheet pan

1/4 teaspoon salt

Optional:

1/2 cup raisins (or dried cranberries or cherries)

1/4 cup shredded sweetened coconut (or unsweetened)

DIRECTIONS

Preheat the oven to 250.

In a large bowl, combine the oats, nuts, shredded coconut, and brown sugar.

In a separate bowl, combine maple syrup, warmed coconut oil, and salt.

Combine both mixtures and pour onto a greased sheet pan.

Cook for approximately 1 hour and 30 minutes, stirring every 15 minutes to achieve an even golden color.

Remove from the oven and transfer into a large bowl. Add dried fruit and mix until evenly distributed.

Enjoy!

If there are leftovers, store in an airtight jar.

Pro tip: This recipe can easily be doubled - bake on two separate sheet pans!

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