

RECIPE

Granola



Ready in **60 minutes**

Makes **4 cups**

Ingredients

- 3 c. old-fashioned rolled oats
- 1 c. unsweetened coconut flakes
- 1 c. nuts (such as pistachios), coarsely chopped
- 1/2 c. extra-virgin olive oil
- 1/2 c. maple syrup
- 1/3 c. sesame seeds
- 3/4 tsp. to 1 1/4 tsp. kosher salt, to taste

Preparation

1. Preheat oven to 300°. Line a large baking sheet with parchment.
2. In a large bowl, stir together all ingredients until evenly mixed. Pour mixture onto prepared sheet and spread into an even layer.
3. Bake until golden, gently stirring halfway through, about 40 minutes.
4. Let cool completely on tray. (Granola will harden as it cools.)

Tips

Store in an airtight container for up to 2 weeks.