



ALMOND CARDAMOM GRANOLA

BY CHEF THERESE GORSICH

INGREDIENTS

½ cup honey
¼ cup packed (2 1/3 ounces) light brown sugar
4 teaspoons vanilla extract
½ teaspoon salt
½ teaspoon cardamom powder
½ cup vegetable oil
5 cups old-fashioned rolled oats
2 cups (10 ounces) raw almonds, chopped coarse/ or sliced almonds
1 cup unsweetened dried coconut
½ cup flax seeds
½ cup chia seeds

DIRECTIONS

1. Adjust oven rack to upper-middle position and heat oven to 325 degrees. Line rimmed baking sheet with parchment paper (I use a silicone mat)
2. Whisk honey, brown sugar, vanilla, and salt in a glass measuring cup (If the honey is very sticky you can microwave for 30 seconds to soften). Whisk in oil. Combine oats, cardamom, almonds, coconut, and seeds in a large bowl. Pour honey mixture over oat & nut mixture and mix until thoroughly coated.
3. Transfer oat mixture to prepared baking sheet and spread across sheet into thin, even layer. Place another piece of parchment paper over the oats and then another baking sheet and press down until very compact.
4. Bake until lightly browned, 40 to 45 minutes, rotating pan once halfway through baking. Remove granola from oven and cool on wire rack to room temperature, about 1 hour. Break cooled granola into pieces of desired size. (Granola can be stored in airtight container for up to 2 weeks.)