



SLIGHTLY SAVOURY GRANOLA

FROM EAGRANIE YUH

Makes 5 cups

A touch of olive oil and salt give this granola a savoury edge. Either way, you may want to make a double batch, as it disappears quickly.

3 cups (750mL) rolled oats (not instant)
1 cup (130g) nuts, roughly chopped
½ tsp cinnamon
¼ tsp ground ginger
¼ tsp nutmeg
¼ cup (60mL) unsalted butter
3 Tbsp (45mL) olive oil
2 Tbsp (30mL) lightly packed brown sugar
2 Tbsp (30mL) maple syrup
1 tsp (5mL) sea salt
zest of one orange
1 cup (115g) mixed dried fruit

Preheat the oven to 350°F. Line a large baking sheet with parchment paper.

In a large bowl, combine oats, nuts, cinnamon, ginger, and nutmeg.

In a small saucepan on medium-low heat, combine butter, olive oil, brown sugar, maple syrup, salt, and orange zest. Stir occasionally until the butter melts and the sugar is dissolved. Pour the liquid over the oats and stir to coat evenly. The oats should be generously coated but not soggy.

Pour the mixture onto the parchment-lined tray and spread into a 1-cm-thick layer, being careful not to make the edges too thin. Bake for 15-17 minutes, rotating the tray halfway through for even baking. The granola is done when it is golden brown at the edges. Remove from the oven and allow to cool on the tray; it will continue to brown slightly.

In a large bowl, combine the dried fruit. When the granola has cooled completely, add it to the fruit and stir to combine. It will keep in an airtight container for several weeks.

GRANOLA TIPS:

- For crumbly granola, stir the granola when you rotate the baking sheet. For clumpy granola, press down on the layer before baking, and allow it to cook undisturbed.
- Feel free to experiment with your favourite combinations of nuts and fruit. If you're stuck for ideas, try almonds and raisins, hazelnuts and dried cherries, macadamia nuts and coconut, or pistachios and crystallized ginger.
- Most nuts benefit from being toasted while the granola bakes. However, smaller add-ins like coconut, sesame seeds, or cacao nibs can burn if cooked too long, and should be added in the last 5 minutes of baking.
- The omega-3 fatty acids in flaxseed are heat-sensitive, so be sure to cool the granola completely before adding flaxseeds or flaxseed meal.