Original Granola

By Jenn Segal, inspired by the granola served at The Inn at Occidental in Sonoma County, CA

This homemade granola boasts huge crunchy clusters, perfect for snacking or spooning over lightly sweetened Greek yogurt.

Servings: 9 to 10 cups

Cook Time: 25 Minutes

Total Time: 30 Minutes

INGREDIENTS

2½ cups old-fashioned rolled oats

½ cup sliced unsalted almonds

½ cup coarsely chopped unsalted pecans

½ cup coarsely chopped unsalted walnuts

½ cup unsalted sunflower seeds

2 tablespoons sesame seeds

½ cup toasted wheat germ

1 cup shredded sweetened coconut

½ teaspoon cinnamon

Scant ½ teaspoon salt

½ cup vegetable oil

⅔ cup honey

1 cup dried fruits (such as cranberries, raisins, cherries, chopped apricots, currants, etc.)

INSTRUCTIONS

Preheat the oven to 325°F. Line a 13 x 18-inch rimmed baking sheet with parchment paper. (If using parchment sheets, line the pan first with heavy-duty aluminum foil, then parchment.)

Combine the oats, almonds, pecans, walnuts, sunflower seeds, sesame seeds, wheat germ, coconut, cinnamon and salt in a large bowl and mix well.

In a small bowl, whisk together the honey and oil until emulsified. Pour the mixture over the dry ingredients and mix well. Spread the granola mixture evenly onto the prepared baking sheet and bake for 25-30 minutes, stirring and re-spreading a few times with a spatula, until the entire mixture is medium golden brown. Watch carefully towards the end; granola burns quickly and will brown first in the corners and on the bottom.

Toss the granola with a spatula and mix in the dried fruits. Spread and press into an even, compact layer, then let cool on a rack to room temperature. Break the granola into large clusters and store in an airtight container at room temperature for up to two weeks.

Freezer-Friendly Instructions: This granola can be frozen in an airtight container for up to 3 months. Thaw overnight in on the counter before using.