

Cooking with Kim
Homemade Granola
(originally published in Cooks Illustrated)

Ingredients:

- 1/3 cup maple syrup
- 1/3 cup light brown sugar
- 4 tsps vanilla
- 1/2 tsp salt
- 1/2 cup vegetable oil (I use a combination of olive oil and Thrive algae oil)
- 5 cups rolled oats
- 2 cups hand chopped raw almonds

Directions:

1. Preheat oven to 325 degrees. Place rack in upper middle portion of oven.
2. Line a full sized rimmed baking sheet w/parchment.
3. Whisk maple syrup, brown sugar, vanilla and salt in bowl.
4. Whisk in oil.
5. Fold in oats and almonds until coated.
6. Scrape into pan, level it off, pat it down to compress (should be roughly 3/8 inch thick).
7. Bake for 40-45 minutes, rotate half way through baking.
8. Let cool & enjoy!