



Granada
Gourmet
a place for cooks

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Mom's Granola

Makes about 10 cups

This classic granola recipe is full of hearty, earthy, nutty flavors and is simply adorned with a handful of dried cranberries. It comes from Korinn, one of the great original bakers at Flour. Every morning, she brought in a little baggie of granola for her breakfast, and we all begged her to share because it was so delicious. Finally, she brought in the recipe – which came from her mom – so that we could make our own. We tweaked it just a bit, and now we are passing it along to you. My favorite way to enjoy this granola is layered with yogurt and fresh berries.

2-1/2 cups (270 grams) old-fashioned rolled oats (not instant or quick cooking)
1-1/2 cups (200 grams) wheat germ
1/2 cup (60 grams) sweetened shredded coconut
3 tablespoons sesame seeds
1/3 cup (40 grams) sunflower seeds
1/2 cup (50 grams) chopped walnuts
1/2 cup (50 grams) sliced almonds
2 teaspoons ground cinnamon
1 teaspoon kosher salt
3/4 cup (150 grams) canola oil
3/4 cup (255 grams) honey
2 teaspoons vanilla extract
1/2 cup (80 grams) dried cranberries

Position a rack in the center of the oven, and heat the oven to 350 degrees F. Line a baking sheet with parchment paper.

In a large bowl, combine the oats, wheat germ, coconut, sesame seeds, sunflower seeds, walnuts, almonds, cinnamon, and salt and mix well. In a small bowl, whisk together the oil, honey, and vanilla. Pour the wet ingredients over the dry ingredients and mix thoroughly until the dry ingredients are evenly coated.

Pour the mixture onto the prepared baking sheet and spread in an even layer. Bake for 30 to 35 minutes, or until golden brown. Stir the granola with a spatula or wooden spoon several times during baking to ensure even browning. Let cool completely, then add the cranberries and mix to distribute them evenly.

The granola can be stored in an airtight container at room temperature for up to 1 week.