

Easy Homemade Granola

WITH BIG CRUNCHY CLUSTERS

PREP

10 min

BAKE

25-35 min

OVEN

325°F

YIELD

5-6 cups

INGREDIENTS

- 3 cups old-fashioned rolled oats
- 1 cup chopped almonds, pecans, or walnuts
- 1/2 cup unsweetened shredded coconut (optional)
- 1/4 cup pumpkin or sunflower seeds
- 1/2 tsp kosher salt
- 1 tsp ground cinnamon
- 1/3 cup maple syrup or honey
- 1/3 cup melted coconut oil or neutral oil
- 1 tsp vanilla extract
- 1 large egg white
- 1/2 cup dried fruit, added after baking (optional)

METHOD

- 1 Preheat the oven to 325°F. Line a rimmed sheet pan with parchment paper.
- 2 Combine the oats, nuts, coconut, seeds, salt, and cinnamon in a large bowl.
- 3 Whisk together the maple syrup or honey, oil, vanilla, and egg white.
- 4 Pour the wet mixture over the dry ingredients and stir until every oat looks lightly coated.
- 5 Spread onto the pan in an even layer. Press it down firmly with the back of a spatula.
- 6 Bake for 25-35 minutes, until deeply golden. Rotate the pan once if needed, but do not keep stirring.
- 7 Let the granola cool completely on the pan without touching it.
- 8 Break into large clusters. Stir in dried fruit, if using, and transfer to an airtight container.

STORAGE

Cool completely, then store airtight at room temperature for about 1-2 weeks.

THE BIG-CLUSTER RULES

- Press the mixture into a compact, even layer.
- Resist stirring while it bakes.
- Do not break it up until it is completely cool.