

Classic Granola

Recipe By *Sina Mizrahi*



Cooking and Prep:  50
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Serves:  5

Contains:  

Preference: Parve

Difficulty: Medium

Diet: Vegetarian

Source: Relish by Binah
Magazine

There is so much to love about granola. It's infinitely versatile, economical, and boasts a nice, crunchy texture. It can be baked into bars, enjoyed by the handfuls or soaked in a splash of milk. If made refined sugar-free, it is a nutritious food and a great energy boost. As the new school year begins and we're scrambling during the morning rush hour, it's a relief to know that breakfast is covered with this power food. The kids will gobble up the delicious granola and we'll feel good that we're fueling them for a successful day. They'll be getting their whole grains, healthy fats, and fruit serving — a tasty way to nourish their body and help them focus. Granola is a one-bowl affair that comes together almost effortlessly, so you can easily have a few batches stored away. Here are five ways you can whip up this power food for the whole family: [Classic Granola](#), [Orange Quinoa Granola](#), [Halvah Pistachio Granola](#), [Pumpkin Granola](#), [Silan Granola](#). These recipes are just guidelines — feel free to play around with whatever nuts and seeds you have on hand. Granola is forgiving and will generally come out delicious any way. Just be warned: it is highly addictive; you may want to make a double batch!

Ingredient Notes:

- These recipes are not very sweet; you can adjust sweetness by increasing sweeteners.
- For a healthier alternative, use Sucanat or coconut sugar (which are unrefined)

instead of brown sugar.

- If using nuts that have already been roasted, add them at the end to prevent them from burning during baking.
 - If using salted nuts, omit the salt in the recipe.
 - Make sure to use old-fashioned oats and not quick-cooking oats, since the texture is different.
 - For gluten-free granola, make sure to use gluten-free oats.
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Ingredients (11)

Main ingredients

- 3 cups old-fashioned oats
 - 1/2 cup sunflower seeds
 - 1/4 cup brown sugar
 - 1/2 cup coconut flakes
 - 1/2 teaspoon kosher salt or **Tuscanini Sea Salt**
 - 1/2 teaspoon ground cardamom
 - 1/2 cup **Bartenura Extra-Virgin Olive Oil**
 - 1/2 cup **Gefen Honey**
 - 1 teaspoon vanilla extract
 - 1/2 cup dried cherries
 - 1/2 cup dried cranberries
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Start Cooking

For the Granola

1. Preheat oven to 350° F. Line a rimmed baking sheet with Gefen Easy Baking Parchment Paper.
- 2.

In a large bowl, mix oats, sunflower seeds, sugar, coconut flakes, salt, and cardamom. Add oil, honey, and vanilla extract. Mix until well incorporated.

3. Spread granola in an even layer onto the prepared baking sheet and bake at 350° F for 40 minutes, stirring every 15 minutes. Once the granola is golden brown in color, remove from oven and stir in dried cherries and cranberries. Allow to cool completely, since it firms up as it cools.

Tip:

- After you pour the oil in, use the same measuring cup to pour the honey — it will slide right out!
- Place the baking sheet in the middle rack, so the bottom doesn't burn before the granola is baked through.
- For clumpy granola, don't mix or stir the granola while it is baking.

Store the granola in an airtight container for up to 10 days, in the refrigerator for 1 month, or in the freezer for 4 months.