

Dry-Roasted Granola

Recipe By *Brynie Greisman*



Cooking and Prep:  20
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Serves:  10

Contains:    

Preference: Parve

Difficulty: Easy

Diet: Vegan, Vegetarian,
Pescetarian, Low Fat

Source: Family Table by
Mishpacha Magazine

Unlike other homemade granola recipes, which call for a lot of oil and honey, this granola has no oil whatsoever. It's cooked right on top of the stove, so you don't have to worry about dirtying your oven before Pesach. It also takes care of all the little bits of chometz that you want to use up wisely. The quick, dry sautéing lends the ingredients a deep roasted flavor. This is my favorite nosh to have together with a cup of coffee (okay — after chocolate!). Store in the freezer to maintain freshness.

Ingredients (12)

Main ingredients

- 1 cup raw rolled oats
- 2 tablespoons sliced almonds
- 2 tablespoons pecans, chopped
- 2 tablespoons walnuts, chopped

- 1/3 cup wheat germ or 3 tablespoons wheat germ and 2 tablespoons bran
 - 1/4 cup sesame seeds
 - 1/3 cup sunflower seeds (you can use part pumpkin seeds)
 - 1/3 cup unsweetened shredded coconut
 - 1 tablespoon ground flaxseed
 - 1 teaspoon cinnamon (*optional, but recommended*)
 - 1/4 cup packed brown sugar
 - scant 1/4 teaspoon salt
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Start Cooking

Make the Granola

Yields 3 cups

1. Heat a large, heavy frying pan over a medium-low flame. Place the oats and nuts inside and stir constantly for five minutes, as they begin to roast. Add wheat germ, sesame seeds, sunflower seeds, coconut, and flaxseed.
2. Continue stirring constantly for 10 more minutes. Sprinkle in brown sugar and salt. Cook for two to five more minutes, still stirring.
3. Leave in pan to cool, without mixing, so the mixture forms little clusters. Store in airtight containers.

Note:

I always double this recipe, since it freezes beautifully. It's great as a topping for yogurt, cottage cheese, dry cereal, or even just as a snack. You can alter the nuts or other ingredients to taste. I made it once with ground filberts, and it was amazing!