**Great Granola**

From Cook’s Illustrated, March-April, 2012, pgs. 8-9

**Almond Granola with dried fruit**

Chopping the Almond’s by hand is the first choice for superior texture and crunch. Sliver or sliced Almonds can be used.

1/3 cup Maple syrup

1/3 cup packed (2 ½ ounces) light brown sugar

4 teaspoons vanilla extract

½ teaspoon salt

½ cup vegetable oil

Add 2 teaspoons ground cinnamon, 1 ½ teaspoons ground ginger, ¾ teaspoons ground allspice, ½ teaspoon freshly ground nutmeg, ½ teaspoon black pepper, ½ teaspoon Cardamom, and ½ teaspoon 5Chinese Spices to the Maple syrup mixture.

5 cups old-fashion rolled oats

2 cups (10 ounces) raw almonds, chopped course

2 cups raisins or other dried fruit, chopped (Add dried fruit **after** granola has cooked and cooled.)

1. Adjust oven rack to upper-middle position and heat oven to 325 degrees. Line rimmed baking sheet with parchment paper.
2. Whisk maple syrup, brown sugar, vanilla, and salt in a large bowl. Whisk in oil. Fold in oats and almonds until thoroughly coated.
3. Transfer mixture to prepared baking sheet and spread across sheet into thin-even layer (about 3/8 inch thick). Using a stiff metal spatula, compress oat mixture until very compact. Bake until lightly browned, 30 to 35 minutes, rotating pan once, hallway through baking. Remove granola from oven and cool on wire rack to room temperature, about 1 hour. Break cooled granola into pieces or desired size. Stir in dried fruit, if desired. Granola can be stored in an airtight container for to 2 weeks.

**Notes**

Chopped Walnuts, Pecans or any other nuts of your desire can be added or substituted.

Add dried fruit **after** granola has cooked and cooled.

Other variations are mentioned in the recipe in the magazine.

