

Recipe Name: Elenen Madison Park Granola Copy-cat

Serves: A lot...

From: April 1997

Cook Time: 30-40 mins

Ingredients

- 2 $\frac{3}{4}$ cups of rolled oats
- 1 cup of shelled pistachios
- 1 cup of unsweetened coconut chips (the wide ones → //)
- $\frac{1}{3}$ cup pumpkin seeds
- $\frac{1}{2}$ cup of coconut sugar OR brown sugar
- $\frac{1}{3}$ cup of maple syrup
- $\frac{1}{3}$ cup of extra virgin olive oil
- $\frac{1}{3}$ cup of dried cranberries

Direction

- ① Pre-heat oven to 300°F. In a large bowl, mix together your oats, pistachios, coconut and pumpkin seeds.
- ② In a small saucepan set over low heat, warm your sugar, olive oil, and syrup until the sugar dissolves. Then remove from heat and fold the liquid ~~mixture~~ into your oats mixture making sure to coat the dry ingredients well.
- ③ Line a large rimmed baking sheet w/ parchment paper + spread that granola all over. Don't forget to pat it down!
- ④ Bake until golden brown for 30-40 mins and stir your granola at the half way mark.

Notes: I like to add 2 cups of coconut and you can always add the dried cranberries into the mix after you've baked your granola if you want the cranberries to be softer.

Feel free to substitute the ingredients w/ other nuts or berries. Sour cherries can be used instead of cranberries. It's what the orig. recipe calls for but I found them to be too sour.

I Highly recommend using coconut sugar. You get more of a caramelized granola compared to the brown sugar.

Eat it on its own or mix it up in some yogurt!
If you want large clusters, don't stir the granola while baking.