

MAKE YOUR OWN GRANOLA -- 10 cups

Total time: 60 minutes

*If you've been making any of Alyce's More Time granolas a while, you'll see I've changed my directions a bit. This recipe makes a bigger batch and I now add the dry fruit **after** baking so I have softer, chewier fruit. If you like, you can still stir it all together at the beginning for a crunchier breakfast. Three rimmed half-sheet baking pans lined with foil or parchment paper are needed to make the whole batch. Want less? Decrease ingredients by 1/3 and make just two sheet pans of granola.*

- 2/3 cup unsweetened apple sauce
- 1/3 cup agave syrup*
- 3 tablespoons maple syrup or local honey
- 3 tablespoons olive oil
- 7 cups whole or old-fashioned oats
- 1/4 cup flaxseed, optional
- 1 tablespoon **each:** ground cinnamon and ginger
- 1 1/2 teaspoons kosher salt
- 1/2 cup each; choose 1 or 2: chopped walnuts, pistachios, pecans, peanuts or almonds
- 1/4 cup each; choose 1 or 2: pumpkin seeds, seasoned pepitas, sunflower seeds, or plain sesame seeds
- 1/4 -1/2 cup total chopped dried fruit: apricots, cherries, cranberries, currants, dates, prunes, or raisins (any/all) -- optional (chop larger fruit in half)
- 1/4 cup grated or finely chopped dark chocolate -- optional (add after baking/cooling)

Pre heat oven to 300 degrees Fahrenheit. Place three racks evenly to divide the oven into thirds.

1. Mix together the applesauce, agave, maple syrup/honey, and oil in a small sauce pan; heat until simmering. Remove from heat and set aside.

2. In a very large bowl or soup pot, mix together the oats, flaxseed-if using, cinnamon, ginger, salt, nuts and seeds. Spoon the applesauce mixture into the oats mixture and stir to mix very well. Turn out onto three rimmed, foil or parchment paper-lined 1/2 sheet baking trays, spreading evenly. *(I like foil.)*

3. Bake 45 minutes or until quite golden brown and crispy, checking half-way through to be sure the bottom pan isn't getting too crispy, switching the pans and stirring if needed and removing early should it become too brown. Remove from the oven and sprinkle with the dried fruit; stir the granola a bit to keep it from sticking. Let cool completely before storing or adding chocolate, if by chance you're using it. Otherwise, granola may be eaten hot, warm, at room temperature, or cold. If you like extra-crispy granola, leave it out a few hours before putting away, making sure the dog or cat can't get into it.

To store: Place totally cooled granola in large glass or plastic container with a good seal. Do not store in plastic bags; they don't keep the granola well. Will keep a month or more on the counter.

Cook's Notes: My granola recipe is adaptable and quite forgiving. It can be made without several of the ingredients listed, though it won't "make and bake" without the liquids --apple sauce, oil, syrups *(cont'.)*

(though you might try different proportions) and the oats. Change out or skip spices, nuts, fruit, flaxseed, etc., to create the right mix for your kitchen.

*You can sub honey or maple syrup for the Agave syrup if you like.

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