

A Little Sweet & Salty Granola

recipe printed from whatisonyourmenu.blogspot.com

recipe adapted from [Mel's Kitchen Cafe](#)

- 6 cups old fashioned rolled oats
 - 1 tsp. kosher salt
 - 1 tsp. cinnamon
 - 1/2 tsp. nutmeg
 - 3/4 c. olive oil
 - 3/4 c. maple syrup (pure or [my homemade recipe](#))
 - 1 1/2 tsp. vanilla
 - 1 1/2 c. coconut (either sweetened or unsweetened works)
 - 1/2 c. macadamia nuts
 - 1 c. chopped almonds
1. Preheat oven to 350 degrees.
 2. In a large bowl, combine the oats, salt, cinnamon and nutmeg.
 3. In a separate bowl, whisk together the olive oil, maple syrup and vanilla. Set aside 2 tablespoons of the mixture.
 4. Stir the large portion of the oil mixture into the oats, coating evenly.
 5. Divide the granola onto two large baking sheets that are greased or lined with parchment paper.
 6. Bake for 20 minutes, stirring occasionally and rotating the baking sheets halfway through the baking time.
 7. Toss the nuts and coconut with the reserved oil mixture.
 8. Add the nut mixture to the granola mixture and bake another 7 minutes.
 9. Remove from the oven and let cool (so you don't burn your tongue if you snatch a taste).