

Chai-Spiced Granola

Ingredients:

4 cups old fashioned oats
1 cup sliced almonds
1 cup raw pumpkin seeds
1/2 cup sweetened shredded coconut
1 teaspoon ground cinnamon
1/2 teaspoon salt
1/4 teaspoon ground cloves
1/4 teaspoon all-spice
1/2 teaspoon ground ginger
1/4 teaspoon nutmeg
1/4 teaspoon black pepper
3 tablespoons butter
1/4 cup vegetable oil
1/4 cup honey
1/2 cup brown sugar
1 teaspoon vanilla extract

Directions

Preheat to 325° F.

In a large bowl, combine oats, pumpkin seeds, sliced almonds, sweetened coconut, cinnamon, salt, ground cloves, all-spice, ginger, nutmeg and black pepper. Set aside.

In a medium saucepan, combine butter, oil, honey and brown sugar together and cook over medium heat until the sugar is dissolved and the mixture begins to boil. Carefully whisk together so it's well incorporated. Add the vanilla extract. Pour the warm mixture over the oat mixture and toss together with a wooden spoon, ensuring that all of the oat mixture is moistened by the liquids.

Spread mixture onto a large stoneware bar pan (my preferred method) or large rimmed cookie sheet (lined with either parchment paper or a silpat liner to keep granola from sticking) and bake for about 25 to 30 minutes, stir twice during baking to ensure even browning. Remove from the oven, let cool and store in an airtight container for up to two weeks.

Serve with yogurt or milk.

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