

Carrot Cake Granola

When baked at a low temperature, shredded carrots dehydrate and their natural sweetness concentrates into crispy little bites. Mixed with walnuts and traditional carrot cake spices, this granola is a warm way to start your September mornings. Try it mixed into Remembrance Farm yogurt! This recipe is infinitely adaptable, so if there are nut allergies in your household feel free to substitute pumpkin seeds for the walnuts.

YIELD:

DIETARY INFO: gluten-free, vegan, contains nuts (optional)

INGREDIENTS:

- 3 cups rolled oats
- 2 cups shredded carrots
- 1 cup chopped walnuts
- ½ cup sunflower seeds
- 1 teaspoon ground cinnamon
- ½ teaspoon ground allspice
- ¼ teaspoon ground cardamom
- 1 teaspoon kosher salt
- ⅓ cup canola oil
- ½ cup maple syrup
- 2 cups raisins

DIRECTIONS:

1. Preheat oven to 325°F. In a large bowl, stir together oats, shredded carrots, chopped walnuts, sunflower seeds, spices and salt. Pour canola oil and maple syrup over, toss to coat evenly.
2. Spread the mixture in an even layer onto a rimmed baking sheet. Bake, stirring every 15 minutes, until everything is golden brown and crispy, 60-65 minutes.
3. Allow to cool completely. Mix in raisins. Store in a container with a tight-fitting lid at room temperature for up to 2 weeks.

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