

## Honey-Nut-Vanilla Granola

Recipe 302 of 365

Made with real vanilla beans, four different kinds of nuts, clover honey, and pecan oil, this granola packs flavor, crunch *and* punch. Enjoy it with milk or yogurt, or think outside the breakfast box: sprinkle granola over a spinach salad (maybe with a bit of bleu cheese) for a quick lunch, use it as a base for apple crisp topping, or cover a carrot cake with cream cheese frosting and press the granola into the sides for decoration and extra flavor.

TIME: 20 minutes active time

MAKES: About 15 loose cups granola

1 cup high-quality honey  
1/2 cup (packed) brown sugar  
1 3" piece vanilla bean  
1 18-ounce container (6 1/2 cups) old-fashioned oats  
1 cup shelled unsalted pistachios (raw or roasted will work)  
1 cup raw sliced almonds  
1 cup unsalted cashews  
1 cup walnuts or pecans, roughly chopped  
2 teaspoons ground cinnamon  
1 cup nut oil, such as pecan, walnut, or hazelnut

Preheat the oven to 350 degrees. Line two baking sheets with parchment paper or silicon baking mats, and set aside.

Combine the honey, brown sugar, and the seeds from the vanilla bean in a small saucepan, and cook over medium heat until sugar has dissolved, stirring occasionally.

Meanwhile, place the remaining ingredients in a large mixing bowl. Add the honey mixture, and stir to blend. Divide the granola between the two baking sheets, spreading it into an even layer on each sheet, and bake for 30 to 35 minutes, stirring the granola and rotating sheets top to bottom and back to front halfway through. The granola is done when it's uniformly deep golden brown.

Let the granola cool to room temperature on the baking sheets. Break apart and store in an airtight container.