

Olive Oil Granola

Ingredients:

- 4 ½ c. rolled oats
- ⅓ c. olive oil
- 1½ c. almonds
- ⅓ c. sesame seeds or pinenuts (optional)
- ½ c. flour
- ⅓ c. sugar
- the zest of 1 orange or 1 lemon
- ⅓ c. water
- 1 egg
- 1 t. flaky sea salt

Yield: 3 qts. granola

Toast oats & nuts: Preheat the oven to 350°F. Measure the oats and olive oil together into a large bowl. Toss the oats until they are evenly coated in olive oil. Spread oats out on a sheetpan and toast for 12-16 minutes until the oats have turned golden and are crispy. Stir the oats once while you are toasting them to ensure even browning. Place the almonds on a separate sheetpan and toast for 8-10 minutes until they are lightly browned and fragrant, stirring once. If using pinenuts or sesame seeds, toast them along with the almonds.

Make sugar solution: While the oats and nuts are toasting, heat the water and sugar together until the sugar is completely dissolved. (Either microwave or stovetop works fine for this.) Stir in the orange or lemon zest.

Mix: Turn the oven heat down to 300 °F. Coarsely chop almonds. In a large bowl, mix the toasted oats, chopped nuts and flour. Crack the egg into the mixture and pour in the sugar solution. Toss the mixture until the moisture is evenly distributed throughout. Line your two sheetpans with parchment paper*. Divide the granola between the two sheetpans and spread out to an even thickness. It should mostly cover the bottom of the pan, but there should also be gaps-- think more of a scattered look than a big granola bar sheet. Sprinkle flaky sea salt evenly over the granola.

Bake: Bake the granola for 25 minutes or until lightly golden and almost entirely dried (the granola will continue to dry out as it cools). Halfway through baking switch the position of the two sheetpans in the oven and rotate them. Resist the urge to stir the granola. Let cool completely. Store in an airtight container up to a month.

*You don't have to use parchment paper, but it makes cleanup easier.