

Recipe: Hippie Granola

from The Radio Blog | <http://theradioblog.marthastewart.com/>

This recipe comes from Matthew Locricchio, author of “Teen Cuisine.” It was originally featured on “Everyday Food” on Friday, December 10, 2010.

Ingredients

Makes 3 1/2 quarts

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4 cups (1 3/4 pounds) old-fashioned rolled oats (not instant)
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1/2 cup raw (skin on) almonds
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1 1/2 cups chopped walnuts
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3/4 cup sesame seeds
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3/4 cup hulled sunflower seeds
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1 1/4 cups unsweetened shredded coconut
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1/2 cup honey
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1/2 cup sulfured molasses or cane sugar syrup
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1/2 cup plus 2 tablespoons safflower oil
.....

1 cup raisins, currants, or your favorite sulfur-free dried fruit
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Directions

1. Preheat the oven to 350 degrees.
2. Pour the oats evenly across a dry (ungreased) 13x 8-inch heavy-duty metal baking pan.
3. Bake the oats undisturbed for 25 minutes on the middle rack or until the oats turn a pale golden color and are not starchy to the touch.
4. Let the oats cool on the baking sheet for 5 to 6 minutes but do not turn the oven off.
5. Roughly chop the almonds.
6. Put the walnuts, almonds, and sesame seeds in a 10-inch heavy-bottom pan, preferably cast iron.
7. Toast them over medium-high heat, stirring with a wooden spoon or spatula, for 5 to 6 minutes. Be careful not to burn them. The sesame seeds will toast faster than the nuts, so keep stirring to prevent burning. If necessary, lift the pan off the burner for a bit and lower the heat.
8. Mix the oats, toasted nuts, sesame and sunflower seeds, coconut, honey, molasses and oil in a large bowl. Toss until everything is evenly combined.
9. Generously grease two 13-by-18-inch baking sheets by pouring 1 tablespoon of oil on each baking sheet and spreading it with a clean paper towel. Divide the oat mixture between the two baking sheets*. Loosely spread out an even layer of the mixture onto the baking sheets, but don't pack it down.
10. Bake undisturbed for 20 minutes. Halfway through the baking, rotate the trays by moving them to the opposite rack. The granola is done when it has started to lightly stick to the bottom of the baking sheet.
11. Remove the trays from the oven and set on wire racks for about 15 minutes. With a spatula, gently loosen the stuck bits of granola from the bottom of the pans, being careful not to break up the clumps. Let the granola cool completely.
12. Pour granola from both trays into a large bowl. Add the raisins, and gently toss everything together. Be careful not to



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break up the clumps. Pack in clean glass jars with lids. Keep cool and dry until you are ready to serve.

* Chef's Tips: If you don't have two 13x18-inch baking sheet, bake the granola in two batches. This recipe makes a large quantity and will keep for several months in tightly covered glass jars in the refrigerator.

