

Bakers Banquet



Granola to Share: Maybe

Adapted from Deb Perelman's Smitten Kitchen

Ingredients:

3 cups (240grams) old-fashioned rolled oats
1 cup (50 grams) unsweetened shredded or flaked coconut
1 cup (100 grams) pecans, coarsely chopped
1 cup (100 grams) slivered almonds
1/4 (25 grams) toasted wheat germ
3 tablespoons (45 ml) olive oil
1 teaspoon coarse salt
2/3 cup maple syrup
1/2 teaspoon ground cinnamon
3 large egg whites
1 1/2 cups (215 grams) dried cherries, or another dried fruit.

Directions:

Preheat your oven to 300°F
Prepare a parchment lined baking sheet.
Put the oven rack in the bottom third of the oven.

Combine all ingredients, except the egg white and dried fruit, in a large mixing bowl. Stir to coat evenly.

Whisk the egg whites by hand until frothy, about 2 minutes. Stir them into the granola mixture, distributing them throughout. Spread the granola in a single layer on the baking sheet. Bake for 25 minutes and then take out of the oven to turn over and mix sections of the granola. Bake for another 25 minutes, again turning over and mixing sections of granola. Bake for a

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final 25 minutes. It should be browned and dry to the touch. Total baking time 75 minutes.

Cool completely and it will be very crunchy. Once it is cool break up granola into clusters and sprinkle in the dried fruit.