



This versatile recipe for granola is perfect for breakfast or a mid-day snack. And what could be nicer than treating your friends with a gift from your kitchen this holiday season.

For gift giving, package several scoops of the granola into a clear cellophane bag or food-safe jar, then tie on a colorful ribbon. (And if you don't mind sharing your secret, include a recipe card so your friends can make it at home during the New Year.)

Maple Walnut Cranberry Granola

This granola is more like a muesli than a commercial, chunky granola, and has just the right amount of sweetness from the maple syrup and dried cranberries. The idea is to dehydrate the granola a bit at low heat, and then turn up the heat at the end to brown it. Adding the nuts near the end keeps them from getting dark and bitter; you can add them raw after cooking as well. It's also best to add the dried fruit after cooking. Don't skip the parchment paper it helps keep the granola from burning and will be very helpful transferring it from pan to storage! Yield: 20 1/3 cup servings.

INGREDIENTS

- 3 cups old-fashioned oats
- 3/4 cup wheat germ (not toasted)
- 3/4 cup oat bran or oat bran hot cereal
- 1/2 cup canola oil
- 2/3 cup real maple syrup
- 2 teaspoons vanilla extract
- 1/2 teaspoon ground cinnamon
- 1/2 teaspoon nutmeg
- 1/2 teaspoon salt
- 1 1/2 cups chopped walnuts
- 1 cup dried cranberries
(best if added after cooking)

NUTRITION INFORMATION

Per serving (1/3 cup): Calories: 220, fat: 13g (saturated fat 1g); sodium: 20 mg; carbohydrate: 25g, fiber: 3g; protein: 5g

DIRECTIONS

1. Preheat oven to 275°F. In large bowl, mix oats, wheat germ, and oat bran together. Set aside.
2. In a saucepan over medium heat, combine maple syrup, cinnamon, nutmeg, vanilla, and a pinch of salt. Bring to a gentle boil, removing from heat as bubbles come up.
3. Pour this mixture over the dry ingredients, stirring to just combine.
4. Place parchment on a rimmed baking sheet and spread the mixture over it in an even layer.
5. Bake for 20 minutes, remove, stir, and bake for another 10 minutes. At this point, add the walnuts and bake another 10 minutes, remove, and stir. Turn heat up to 350°F and bake until browned to your liking, usually 10 minutes more.
6. Remove from oven and cool completely on counter/cooling rack. Add cranberries and stir to combine.
7. Use the parchment paper to create a hammock to pour granola into your desired storage container.