



# Maple-nut red berry granola

NIBBLEDISH CONTRIBUTOR

## Ingredients

- 5 cups rolled oats(or other various grains)
- 1 cup pistachios
- 1 cup chopped walnuts
- 1 cup wheat germ
- 6 tablespoons cinnamon
- 2 tablespoons nutmeg
- 1 cup dried cranberries or cherries
- 1/2 cup chopped dates
- 1 cup real maple syrup (or honey)
- 3/4 cup brown sugar (packed)
- 1/2 cup vegetable oil
- 4 tablespoons warm water(more if your particular kind of honey, etc seems a bit "dry")
- 1 teaspoon salt

## Instructions

There's no good granola to be had in Finland. It's either sugar coated coco-puffs, or bird food. So I had to make my own. This is a hybrid of a bunch of different recipes I've found. In true open-source style, this recipe begs for individual variations, so if you've got some other nuts or chocolate chips or whatever to add, go for it! Tastes great with yogurt. Incidentally, I like my granola NUTTY. So if that's a problem for you, cut down on the nuts, obviously.

1. Preheat oven to 120°C(250°F). Cover two oven pans with baking paper.
2. Put cherries/cranberries and dates aside until the very end of the baking. Now in

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a large bowl, mix all dry ingredients except sugar and salt. In a separate bowl (or mixer) mix wet ingredients plus sugar and salt. When wet ingredients are thoroughly mixed, pour over dry ingredients and mix again. Spread result on oven pans.

3. Bake in the oven, mixing every 15 minutes or so to prevent burning. You're aiming for even toasting all around. When granola seems almost done, add dates and berries. Toast a little longer, then cool and pack away for many glorious happy mornings of delight.