

OLIVE OIL GRANOLA

INGREDIENTS:

- 3 cups old-fashioned rolled oats
- 1 cup raw pistachios, hulled
- 1 cup raw [pumpkin](#) seeds, hulled
- 1 cup sliced almonds
- 1/2 cup pure maple syrup
- 1/4 cup extra virgin olive oil
- ½ cup packed light brown sugar
- 1 teaspoon kosher salt
- 1/2 teaspoon ground cinnamon
- 1/2 teaspoon ground cardamom (optional)

DIRECTIONS:

1. Preheat oven to 300 degrees. In a large bowl, combine oats, pistachios, pumpkin seeds, almonds, maple syrup, olive oil, brown sugar, salt, cinnamon and cardamom. Spread mixture on a rimmed baking sheet in an even layer and bake for 45-60 minutes, stirring every 15 minutes, until golden brown and well toasted.
2. Allow granola to cool completely before transferring to jars for storage.

Yield: About 9 cups.

Adapted from New York Times, Melissa Clark