

## **CHERRY-LIME GRANOLA**

*Everyday Food*, April 2011

3 cups rolled oats  
1 cup raw almonds  
1/4 cup unsalted butter, cut into pieces  
1/3 cup agave nectar or honey  
1 packed Tablespoon fresh lime zest, finely grated  
1/4 cup fresh lime juice  
1/2 teaspoon coarse salt  
1 cup dried tart cherries

Preheat oven to 300°F. In a large bowl, combine oats and pistachios. In a small saucepan, combine butter, agave, lime zest, lime juice, and salt over medium. Cook, stirring occasionally, until butter melts, 1 to 2 minutes. (Or, place ingredients in a microwave-safe bowl and microwave until butter melts, 1 to 2 minutes; stir until combined.)

Pour butter mixture over oat mixture and toss until oats and nuts are completely coated. Transfer to a parchment-lined rimmed baking sheet and spread in an even layer.

Bake until oats are lightly golden, 30 to 35 minutes, stirring every 10 minutes. Let cool completely; stir in apricots. Store in an airtight container at room temperature, up to 3 weeks.)