

PISTACHIO-APRICOT GRANOLA

Everyday Food, April 2011

3 cups rolled oats (not quick oats)
1 cup unsalted, shelled pistachios
1/4 cup unsalted butter, cut into pieces
1/3 cup honey
1 teaspoon ground cardamom (I used 3/4 tsp cinnamon + 1/4 tsp nutmeg)
1/2 teaspoon coarse salt
1 cup dried apricots, diced medium

Preheat oven to 300°F. In a large bowl, combine oats and pistachios. In a small saucepan, combine butter, honey, cardamom, 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.)