Large-Batch Granola

by Alex Resch Makes 40 servings

Supplies Needed

- 4-cup microwave safe, glass measuring cup with spout and handle
- Large mixing bowl (a metal stand mixer bowl works great)
- Wooden spoon or spatula
- 2 half-sheet baking sheets
- Parchment paper
- Large jar or multiple mason jars with lids, or freezer-safe one-gallon plastic bags

Ingredients

11 cups old-fashioned rolled oats
1 cup melted coconut oil
1 cup maple syrup
1 tsp salt
½ tbsp cinnamon (optional)

Substitutions and Add-ins

- Substitute 2-3 cups of oats with nuts (such as sliced pecans or slivered almonds), flaxseeds, and/or sesame seeds.
- Add in chocolate chips, raisins, dried cranberries, dried bananas, and other ingredients after the granola has cooled. I usually keep the granola without the add-ins, and then let my family customize it how they want.
- Instead of cinnamon, try pumpkin-pie spice or any other favorite spice combinations that you enjoy.
- I do not recommend using liquid oil. Coconut oil works best, and butter also works, giving a slightly richer taste.
- You can cut the recipe in half to make a smaller batch if needed.

Directions

- Preheat your oven to 350. Line the baking sheets with parchment paper and set aside.
- Melt coconut oil in the glass measuring cup. Let it cool slightly and then add maple syrup.
- While the coconut oil is cooling, measure your oats into the large mixing bowl. Mix in the salt and cinnamon.
- Pour the coconut and maple syrup mixture over your oats and mix until all of the oats are coated. You can tell that you did a good job when the oats look wet and are slightly darker brown than when you started.
- Pour the oats into the pans, trying your best to put the same amount in both pans. With your wooden spoon or spatula, spread the oats into an even layer. With the back of the spoon or spatula, gently but firmly beat and press the oats so they are packed firmly into the pan. Just try to press evenly across all of the oats and pack them down.
- Bake the oats for about 20 mins. Check them at the 15-minute mark since all ovens are different and they go from being done to burned quickly if you aren't careful. They are done when they are golden brown. Your kitchen will also smell amazing.
- Allow granola to completely cool before touching or moving it. It will feel soft out of the oven but will harden upon cooling. Once cool, gently break the granola into chunks of your desired size. You can do this by hand, but it also works to gently lift the parchment paper carefully from the edges like you are going to fold it in half. The parchment is also helpful to transfer and pour the granola into your jars or bags.
- Save in jars or bags and enjoy!