



Coconut Hazelnut Granola with Olive Oil and Sesame Seeds

By Jessie Sheehan / from *Snackable Bakes*

Are you team clumpy-granola, by any chance? You know, the kind of granola that you snack on (aka eat out of hand) cause it's less like a loose cereal, and more like broken-up pieces of a Nature Valley granola bar? Yes? Okay, then have I got a granola for you. The secret is the quick oats that the recipe calls for, as they clump together like nobody's business during the bake. However, if clumpy isn't your thing, no worries: clumps can be broken—I promise. The recipe is inspired by my early days at Baked as a junior baker, okay granola-packager (as when I started, that was the only task with which they trusted me), as their granola, with hazelnuts AND almonds, is some of the best I've ever had. If you cannot find skinless hazelnuts, toast yours on a baking sheet in a 350°F oven for 10 to 15 minutes, until they are lightly browned, Carefully wrap the warm nuts in a clean tea towel and rub them until their skins slip off. Ta-da!

Makes about 5 cups

Active time: 5 minutes

Bake time: 45 minutes

- 3/4 cup (177 ml) maple syrup
- 1/2 cup (118 g) extra-virgin olive oil
- 1/4 cup (50 g) light brown sugar
- 1 teaspoon vanilla extract
- 1 teaspoon kosher salt
- 3 cups (300 g) quick 1-minute oats
- 1½ cups (202 g) whole hazelnuts, skinless
- 1/4 cup (30 g) white sesame seeds
- 1 cup (45 g) unsweetened coconut flakes
- Flaky sea salt, for sprinkling

Heat the oven to 325°F. Line a baking sheet with a nonstick mat, such as Silpat, if you have one, or parchment paper.

Whisk the maple syrup, oil, brown sugar, vanilla, and kosher salt in a large bowl. Fold in the oats, hazelnuts and sesame seeds (but not the coconut), until all of the dry ingredients are coated with the wet. Evenly spread the mixture on the prepared baking sheet and bake for about 45 minutes, rotating the pan and gently stirring after 20 minutes. Sprinkle on the coconut during the last 10 minutes of baking. The granola is ready when it has darkened in color and is wonderfully fragrant.

Remove from the oven and immediately sprinkle with the flaky sea salt. Let sit until the granola hardens and cools, then transfer to an airtight container, breaking up the myriad clumps (you're welcome), while doing so (pro tip: if you keep the clumps large, they're like mini granola bars for — you guessed it — *snacking*). Keep the granola in an airtight container on the counter for up to a month.