

O, Etc.

food FASHION



CLASSIC GRANOLA

Preheat oven to 300°. In a large bowl, stir together 2 cups rolled oats, 2 Tbsp. canola oil, ¼ cup honey, ½ tsp. salt, and ½ cup nuts and dried fruits (such as peanuts, coconut, papaya or strawberries). Spread in an even layer on 2 foil or parchment-paper-lined rimmed baking sheets and bake 30 to 35 minutes, stirring halfway through. Cool completely before serving or storing in an airtight container. *Makes 8 servings.*

GRANOLA, *Plain and Fancy*

The best thing about granola? We say it's the range of add-ins, from peanut butter to maple syrup and quinoa. Here are six delicious varieties—plus recipes to make them yourself.



For homemade versions of these packaged varieties, follow the classic granola baking directions on the previous page using the do-it-yourself ingredients below.

• **UDI'S GLUTEN FREE AU NATUREL**



Proof that granola can be as simple as one, two, three: This blend is made of certified-gluten-free rolled oats, wildflower honey, and canola oil. That's it. Add your favorite fruits and nuts, or enjoy it straight from the bag. (\$6.50; supermarkets)

DO-IT-YOURSELF INGREDIENTS

2 cups regular or gluten-free rolled oats, 2 Tbsp. canola oil, ¼ cup honey, and ½ tsp. salt.

• **ERIN BAKER'S HOMESTYLE OATMEAL RAISIN**



The rich cinnamon and vanilla evoke the flavors of an oatmeal raisin cookie—in a more virtuous form. (\$4.50; supermarkets)

DO-IT-YOURSELF INGREDIENTS

2 cups rolled oats, 2 Tbsp. canola oil, ¼ cup honey, 1 tsp. molasses, 2 Tbsp. raisins, ½ tsp. cinnamon, ½ tsp. pumpkin-pie spice, 2 Tbsp. ground flaxseed (optional), and ½ tsp. salt.

• **JULIE ANNE'S BERRY YUMMY PB&J**



This sweet and nutty combination works just as well in granola as it does in a sandwich, with dried strawberries playing the role of the jelly. (\$6; Whole Foods Market)

DO-IT-YOURSELF INGREDIENTS

2 cups rolled oats, 2 Tbsp. canola oil, ¼ cup honey, 2 Tbsp. natural peanut butter, 2 Tbsp. sweetened coconut flakes, ¼ cup unsalted peanuts, ¼ cup chopped dried strawberries, and ½ tsp. salt.

• **KIND HEALTHY GRAINS MAPLE WALNUT CLUSTERS**



Sweetened with maple syrup, these bite-size bunches are perfect for eating by the handful as an afternoon snack and are full of healthy extras like chia seeds, millet, and buckwheat. (\$6; Whole Foods Market)

DO-IT-YOURSELF INGREDIENTS

2 cups rolled oats, 2 Tbsp. canola oil, ¼ cup maple syrup, 1 tsp. molasses, ¼ cup uncooked millet (or quinoa or buckwheat groats), 3 Tbsp. chopped walnuts, 2 Tbsp. chia seeds (optional), and ½ tsp. salt.

• **LOVE GROWN COCOA GOODNESS**



A dusting of cocoa powder baked right into the oats yields deep, dark chocolate flavor in every spoonful. (\$5; supermarkets)

DO-IT-YOURSELF INGREDIENTS

2 cups rolled oats, 2 Tbsp. canola oil, ¼ cup agave nectar, 2 Tbsp. cocoa powder, and ½ tsp. salt. After it cools, stir in 2 Tbsp. dark chocolate chips.



• **PURELY ELIZABETH ANCIENT GRAIN ORIGINAL**



Coconut oil and coconut palm sugar give nutritious grains like quinoa and amaranth a tropical, caramel-like sweetness. (\$8; purelyelizabeth.com)

DO-IT-YOURSELF INGREDIENTS

2 cups rolled oats, 2 Tbsp. coconut oil, ¼ cup honey, 2 Tbsp. brown sugar, 2 Tbsp. uncooked quinoa, 2 Tbsp. chia seeds, 2 tsp. cinnamon, and ½ tsp. salt.