

# Brown Sugar and Winter Spice Granola

*Makes 12 to 15 servings*

Hands-on time: 25 minutes

From start to finish: 2 hours, 30 minutes

1½ cups (11.5 oz / 325 g) packed light brown sugar  
⅓ cup (80 ml / 80 g) water  
4 cups (14 oz / 400 g) rolled oats  
1½ cups (6 oz / 170 g) walnuts, coarsely chopped  
1½ cups (6 oz / 170 g) pecans, coarsely chopped  
1 teaspoon freshly ground cinnamon  
1 teaspoon freshly ground nutmeg  
¾ teaspoon Maldon sea salt  
⅓ cup (80 ml / 71 g) canola oil  
2½ teaspoons vanilla extract

Preheat the oven to 250°F (120°C).

In a small heavy saucepan, combine the brown sugar and water. Cook over medium-high heat, stirring constantly, until the sugar is completely dissolved and the mixture comes to a boil. Let cool to room temperature.

In a large bowl, combine the oats, walnuts, pecans, cinnamon, nutmeg, and salt and mix well.

Add the oil and vanilla extract to the brown sugar syrup and stir until thoroughly combined, then pour over the oat mixture. Mix well with your hands, until thoroughly combined and uniform in texture; it will be messy, but your hands are the best tool for the job.

Transfer to a rimmed 13 by 18-inch (33 by 46-cm) baking sheet and pat down in an even layer; it will be thick but shouldn't be higher than the rim of the pan.

Bake for 75 minutes. Remove from oven and use a large metal spatula to flip the granola, keeping it in as large of chunks as possible. Return the granola to the oven and bake for about 60 minutes, until completely dry and no longer at all soft if you take a bite. Let cool before serving.

Stored in a tightly sealed container at room temperature, the granola will keep for 2 weeks.



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