

## Vanilla Almond Granola - from Cook's Illustrated

- ⅓ cup maple syrup
- ⅓ cup packed light brown sugar
- 4 teaspoons vanilla extract
- ½ teaspoon salt
- ½ cup vegetable oil
- 5 cups old-fashioned rolled oats
- 2 cups sliced almonds
- ½ cup flax seeds, optional
- 2 cups raisins or other dried fruit, optional

Preheat oven to 325°F. Line a baking sheet with parchment paper or a Silpat liner.

Whisk maple syrup, brown sugar, vanilla, and salt in a large bowl. Whisk in the oil. Fold in oatmeal, almonds, and flax seeds until fully coated.

Transfer mixture to the baking sheet and spread it out evenly and press it down.

Bake until lightly browned, 40-45 minutes, turning the baking sheet halfway through.

Remove granola from oven and cool on a wire rack to room temperature, about an hour. Break the pieces apart. Stir in dried fruit.

Store in an airtight container for up to two weeks.