

Maple-Honey Granola with Fruit, Nuts & Chocolate

Prep: 15 min + cooling | Cook: 30-40 min | Makes: About 6 cups

Buttery, cinnamon-scented oat clusters with peanuts, mixed nuts, walnuts, chewy cranberries, raisins, sweet pineapple, and chocolate chips. Toast the base first, then fold in the good stuff once it is cool.

Ingredients

For the toasted base

- 3 cups old-fashioned rolled oats
- ½ cup salted peanuts
- ½ cup salted mixed nuts, roughly chopped
- ½ cup walnuts, roughly chopped
- ⅓ cup butter, melted
- ¼ cup honey
- ¼ cup maple syrup
- 1 teaspoon ground cinnamon

Fold in after cooling

- ⅓ cup dried cranberries, or less to taste
- ⅓ cup raisins, or less to taste
- ¼ cup sweetened dried pineapple, chopped into raisin-sized pieces
- ⅓ cup chocolate chips

Method

1. Heat the oven to 300°F. Line a large rimmed baking sheet with parchment paper; no cooking spray is needed on the parchment.
2. Combine the oats, peanuts, mixed nuts, walnuts, and cinnamon in a large bowl. Skip additional salt when using salted nuts.
3. Stir together the melted butter, honey, and maple syrup. Pour over the oat mixture and toss until evenly coated.
4. Spread the mixture in an even layer on the prepared baking sheet. Press firmly with a spatula to encourage clusters.
5. Bake for 30-40 minutes, gently turning at about 15 minutes and pressing the mixture down again. Begin checking at 25 minutes, especially with already-roasted nuts. Remove when golden and fragrant, before the edges get too dark.

6. Let cool uncovered on the tray without stirring for 30-45 minutes, or until completely cool. Slight softness while hot is normal; the granola crisps and the clusters set as it cools.
7. Break into clusters, then fold in the cranberries, raisins, chopped pineapple, and chocolate chips. Taste as you add the fruit so you can stop at your preferred sweetness.
8. Store only when completely cool in an airtight container at room temperature for up to 2 weeks.

Kitchen notes

Wait until the granola is completely cool before adding chocolate. Cut sweetened dried pineapple into raisin-sized pieces; do not soak it. For a less-sweet batch next time, use 2 tablespoons honey and 2 tablespoons maple syrup, reduce the dried fruit to taste, and use fewer chocolate chips. Less syrup may produce looser clusters.