

Brown Butter Granola

MAKES APPROX. 2 CUPS

4 T. butter
1 cup old-fashioned oats
1/3 cup chopped nuts
1/2 cup unsweetened shredded coconut
1 T. honey
1/2 t. cinnamon
1 t. vanilla
1/8 t. salt

1. Preheat oven to 275°.
2. In a pan over medium heat, melt the butter. Gently stir as it bubbles and foams over. As you stir, you will start to see brown bits develop. Allow the butter to brown just a bit longer. Transfer to a heat-proof bowl to stop the cooking. Be sure to scrape all of the brown bits out of the pan. Set aside to cool slightly.
3. In a mixing bowl, combine oats, nuts, and coconut.
4. Add brown butter and stir to coat the granola.
5. Add honey, cinnamon, vanilla, and salt. Stir to combine.
6. Spread in a thin layer on a pan lined with parchment paper.
7. Bake for about 30 minutes, stirring every 10 minutes, until granola is golden brown. Remove from oven and let cool. The granola will become crunchier as it cools.