



## Freddy Guys Hazelnut Granola

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Makes 4 Quarts

### **Dry Ingredients**

1 ½ cups shredded coconut  
2 cups rolled oats  
1/3 cup cake or pastry flour  
½ cup brown sugar  
2 tablespoons sesame seeds  
1 ½ teaspoon kosher salt

### **Wet Ingredients**

½ cup agave syrup  
¼ cup Freddy Guys hazelnut oil  
¼ cup canola oil  
¾ teaspoon vanilla extract

### **To Finish**

½ pound toasted and skinned hazelnuts, lightly crushed

1. Preheat the oven to 325° Fahrenheit. Mix the dry ingredients together in a large mixing bowl. Set aside.
2. Mix the wet ingredients together in a small saucepan and heat over medium heat until the mixture comes to a gentle simmer. Whisk the mixture until the oil and syrup combine.
3. Slowly pour the warm syrup mixture over the dry ingredients while stirring with a wooden spoon. Once all of the syrup mixture has been added continue to mix the granola together until it is well combined.
4. Spread the granola mixture into a 9"X13" baking sheet tray. Toast the granola in the oven until it has a deep golden brown color, about 10 to 15 minutes. Stir the granola gently with a wooden spoon. It's ok for the granola to be in large chunks. Continue to bake this mixture for an additional 3 to 5 minutes. Allow the granola to cool completely and mix it with the hazelnuts in a large mixing bowl. Store in an air tight container or plastic bag. This granola will lose its crunch quickly and should be eaten within a few days.

**Equipment:** Cutting board and bread knife, measuring spoons, measuring cups, 2 large mixing bowls, small sauce pan, whisk, wooden spoon and a 9"X13" baking sheet tray.