



ANSON MILLS

Granola Bark

Yield

About 3 pounds

Time

15 minutes to put together, 1 hour-plus to bake

Working Ahead

This granola bakes better if the assembled ingredients are refrigerated in the pan overnight and baked in the morning.

Cooking Remarks

We are frankly shocked by the proportion of oil seeds (like sesame) and nuts (like almonds) sold that are rancid. And we are surprised by how many folks are so accustomed to rancidity that they don't recognize it. Smell and taste for sweetness in a product's top notes, and shop where the merchandise moves and is rotated. Even bulk bins are a big source of rancidity.

Equipment Mise en Place

For this recipe, you will need a large rimmed baking sheet (18 by 13 inches), parchment paper, a large mixing bowl, a small heavy-bottomed saucepan, a wooden spoon or rubber spatula, and an offset spatula.

Ingredients

1¼ pounds (3 cups) Anson Mills Handmade Toasted Stone Cut Oats
6 ounces (2 cups) raw sliced almonds
3 ounces (1 cup) unsweetened shredded coconut
4 ounces (1 cup) raw shelled sunflower or pumpkin seeds
1 ounce (¼ cup) raw hulled sesame seeds
2¼ teaspoons ground cinnamon
1½ teaspoons ground ginger
¾ teaspoon grated nutmeg
5 ounces (10 tablespoons) unsalted European-style butter
9 ounces (scant 1 cup) honey
¾ teaspoon fine sea salt
1½ teaspoons vanilla extract

Directions

1. Line a large rimmed baking sheet (18 by 13 inches) with parchment paper and set it aside.
2. Place the oats, almonds, coconut, sunflower or pumpkin seeds, sesame seeds, and spices in a large mixing bowl and toss to combine.

- 3.** Heat the butter and honey in a small heavy-bottomed saucepan over low heat until the butter melts. Stir in the salt and vanilla, and then pour the mixture over the dry ingredients and stir with a wooden spoon or rubber spatula until the dry ingredients are evenly moistened. Turn the granola onto the prepared baking sheet and press firmly with an offset spatula to create an even layer about ½ inch thick. Cover and refrigerate overnight, time and space permitting.
- 4.** Adjust an oven rack to the lower-middle position and heat the oven to 250 degrees. Bake the granola until it is firm to the touch and deep golden brown, about 1¼ hours. Let cool in the baking sheet; the granola will become crisper as it cools.
- 5.** When cooled and crisp, lift an edge of the parchment paper to loosen the bark and break the granola into pieces. Store in zipper-lock plastic bags at cool room temperature. The granola will keep at the height of its texture and flavor for 2 weeks. Serve with dried or fresh fruit and milk or yogurt, or eat out of hand.