



## White Mulberry Nutmeg Granola

Preparation Time 10 minutes | Cook Time 30 minutes | Yields 6 cups of granola

Granola can come in ALL shapes and sizes. We like ours to be crunchy, filling, and not too sweet. This version here is perhaps our favorite as it tastes decadent and more-ish (we've caught tiny hands reaching into the jar for a handful of granola on several occasions!) while being packed full of good-for-you ingredients, like the mulberries which provide a wonderful crunch of sweetness.

### Ingredients

- 4 cups rolled oats
- 1 cup dried Ziba white mulberries
- ½ cup Ziba roasted and salted apricot kernels, coarsely chopped)
- ½ cup Ziba roasted and salted Shakhurbai almonds, sliced or coarsely chopped
- ½ cup Ziba Parwan walnuts
- ¼ cup sunflower seeds or sesame seeds
- ¼ cup chia seeds
- ¼ cup unsweetened coconut flakes
- 1/4 coconut flour
- 2 teaspoons cinnamon
- 1 teaspoon nutmeg
- pinch of ground cloves
- ¼ cup ground flax seeds
- 1 teaspoon vanilla extract
- 1/3 cup maple syrup
- 1/2 cup coconut oil (or vegetable oil)
- 3 tablespoons unsulphured molasses
- A pinch of salt, optional

### Equipment

2 Baking trays, lined with parchment  
Large Bowl  
Silicone spatula

### Instructions

1. Preheat the oven to 325°F.
2. In a large bowl mix all the dry ingredients.
3. Stir the wet ingredients into the dry ingredients one by one. Stir well to evenly coat. We find it easiest to use clean hands to evenly combine all of the ingredients.
4. Spread the mixture evenly on two parchment-lined baking trays and bake for 20 minutes. Stir the granola once at 10 minutes.
5. Remove the trays from the oven and place on a cooling rack. When completely cooled, store the granola in an airtight container for up to 3 weeks.
6. Pour out the mixture onto the parchment-lined baking tray and be sure to spread as close to a one-kernel thickness as possible before the mixture starts to harden (we start at one corner and move across the parchment, using the spatula to spread the mixture).
7. The mixture will harden within 10-15 minutes, but we recommend waiting a full 30 minutes for it to cool.
8. Once fully cooled, break the brittle (we use the back of a spoon) and store the shards in an airtight container. The brittle will keep for up to 3 weeks.