

CINNAMON ANISE GRANOLA {BISCOCHITO GRANOLA}

{Makes 7-8 cups of granola}

Note: This granola is very adaptable when it comes to ingredients! Change out any of the nuts (pecans, pepitas, pine nuts) for whatever you have on hand or what you prefer. The main key is to keep the oats, cereal, powdered milk, cinnamon, anise, salt, oil and honey about the same.

INGREDIENTS:

2 cups (7 ounces) old-fashioned oats
2 cups oatmeal square cereal, plain or cinnamon variety (I've used Quaker brand and Trader Joe's version of this cereal with good results)
1/2 cup powdered milk
1 tablespoon ground cinnamon
1 tablespoon ground anise (I buy mine at Penzey's spices)
1/4 teaspoon coarse, kosher salt
3/4 cup (about 3 ounces) chopped pecans
1/2 cup (1.5 ounces) pepitas/pumpkin seeds (preferably raw, not salted)
1/2 cup (2.5 ounces) pine nuts
1/2 cup (1.5 ounces) shredded, sweetened coconut
1/3 cup coconut oil
1/3 cup honey

DIRECTIONS:

1. Preheat the oven to 250 degrees F. Position a rack in the upper third and a rack in the lower third (if you have convection bake, preheat oven to 225 degrees F).
2. Line two large, rimmed baking sheets with parchment paper.
3. In a large bowl, toss together the old-fashioned oats, cereal, powdered milk, cinnamon, anise, salt, pecans, pepitas, pine nuts, and coconut.
4. Heat the oil and honey together until melted (but not boiling).
5. Pour the oil/honey mixture over the dry ingredients and stir until evenly coated (sometimes it's easiest to just get your hands in there and get messy).
6. Spread the granola into thin, even layers on the prepared pans.
7. Bake for 20 minutes. Stir/flip the granola and even it into a thin layer again on each baking sheet. Rotate the pans to bake on the opposite baking rack.
8. Bake for another 20 minutes. Don't overbake. It may look slightly underdone but will harden as it cools.
9. Let the granola cool completely. Break into pieces and store in an airtight container for several days.