

Moist and Chewy Pear-Berry Granola



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ingredients

- 2 c Quaker Old-Fashioned Oats
- 1 c slivered almonds
- 1 c cashews
- 1/3 c pumpkin seeds
- 1 tsp cinnamon
- 1 tsp salt, divided
- 1 tbsp olive oil or butter
- 1 Asian pear, diced
- 1 tbsp fresh grated ginger
- 1 tbsp brown sugar
- 2/3 c nut butter (almond or tahini)
- 1/2 c honey
- 2 tsp vanilla extract
- 1 c fresh blueberries

instructions

1. Preheat oven to 350. Line 1 9x13 (quarter sheet) pan with parchment paper.
2. In a medium bowl, combine the oats, almonds, cashews, pumpkin seeds, cinnamon and a 1/2 tsp salt. Mix well and pour onto sheet pan (reserve the bowl to use again later). Roast in oven for 10 minutes until they start to get toasted and fragrant. Remove from oven and cool slightly.
3. Meanwhile, heat a small sauté pan over medium heat, add olive oil or butter, diced pear, ginger and brown sugar. Cook for 5-10 minutes, turning frequently, until the pears start to get soft and caramelize. Remove from heat and set aside to cool slightly.
4. In the medium bowl, add the oat mixture (save the sheet pan to use again), pear mixture, nut butter, honey, 1/2 tsp salt, vanilla extract and stir well to combine. Add the blueberries and gently mix in so they stay intact. Pour the mixture back onto the sheet pan, spread in an even layer and bake in the oven for 40-45 minutes until brown on top. Remove from oven and cool completely in pan on a wire rack. The granola may be stored in a glass jar or container with a tight fitting lid in your pantry for 2-3 weeks.