

# COCONUT-VANILLA GRANOLA

Recipe by Chef Ramses Bravo



## INGREDIENTS

2 cups apple juice  
2 cups unsweetened pineapple juice  
¼ cup coarsely chopped dried peaches  
¼ tsp freshly ground nutmeg  
¼ tsp ground cinnamon  
1 vanilla bean, split lengthwise OR 1 tsp alcohol-free vanilla extract  
10 cups old-fashioned OR quick cooking rolled oats  
1 ½ cups unsweetened shredded dried coconut

Combine the apple juice, pineapple juice, peaches, nutmeg, cinnamon, and vanilla bean in a medium pot. Bring to a simmer over low heat, cover the pot, and cook for 15 minutes, or until the peaches are plump and the liquid is slightly reduced.

Remove from the heat. Carefully remove the vanilla bean, scrape the seeds back into the pot, and discard the bean. Let the mixture cool for a few minutes, then transfer to a blender. Process at high speed for 1 minutes, until smooth. Transfer to a large bowl and let cool to room temperature (I used an ice bath to cool my mixture quickly while being careful not to allow any of the ice water to get into my mixture).

While the peach mixture is cooling, preheat the oven to 250 degrees F. Line a rimmed baking sheet with parchment paper (I used a Silpat).

Add the oats and coconut to the peach mixture and mix thoroughly with a wooden spoon (It is important that the peach mixture be completely cool or it will start to cook the oats into oatmeal). Spread the mixture on the prepared baking sheet (I used two baking sheet so it would crisp nicely and cook faster). Bake until the granola is golden brown, about 1 ½ hours, stirring about every 20 minutes with the wooden spoon to break-up the large clumps.

Remove from the oven and cool to room temperature (you may add some dried fruit at this point if you would like). Transfer the granola into an airtight container. Store in a cool, dry place for one month.

*\*\*\* NOTE – If you would like to add diced fresh fruit to the granola prior to cooking, you will need to reduce the oven temperature to 200 degrees to avoid burning the fruit. It will take longer overall to cook.*