



The BEST Matzah Granola

Makes: 8 servings

Prep Time: 10 minutes Cook Time: 20 minutes

Total Time: 30 minutes

Ingredients

- 2 -3 sheets matzah, crumbled (to make 2 heaping cups)
- 3/4 cup roughly chopped pecans
- 3/4 cup roughly chopped walnuts
- 1/2 cup unsweetened coconut flakes
- 1/4 cup honey
- 2 tbsp brown sugar
- 1/4 cup olive oil
- 1 tsp cinnamon
- 1 tsp allspice
- 1 pinch kosher salt
- 1/2 cup chopped dried figs, cranberries or cherries
- 1/2 cup chopped dates

Instructions

Pre-heat the oven to 300°F and line a sheet pan with parchment paper.

Mix the matzah, nuts and coconut flakes in a large bowl; set aside.

In a small saucepan over low heat stir the honey, sugar, olive oil, cinnamon and allspice just until the sugar is dissolved. Pour over the dry ingredients and stir until well combined. Add a good pinch of kosher salt and stir again.

Spread the mixture evenly onto your prepared baking sheet and bake for 30-40 minutes, stirring and checking every 10 minutes. Remove from the oven when the granola is golden brown and let cool completely.

Use your hands to break up any larger clusters and stir in the dried fruit. Store in the freezer in a ziploc bag (or other airtight container).

Chef's Notes:

Substitute the nuts for whatever you like; you want a total of 1 & 1/2 cups chopped.

Substitute the dried fruit for whatever you like; you want a total of 1 cup chopped.

Substitute maple syrup for the honey if you prefer.

Use any combination of spices you like in place of (or in addition to) the cinnamon and allspice; you want a total of 2 teaspoons of spice (nutmeg, clove and ginger all work!).