

Honey Pecan Granola
Adapted from
[Almond Granola with Dried Fruit](#)
From America's Test Kitchens

1/3 cup maple syrup
1/3 cup packed light brown sugar
1 teaspoon cinnamon
4 teaspoons vanilla extract
1/2 teaspoon salt
1/2 cup unsalted butter
3 cups old-fashioned rolled oats
2 cups (10 ounces) pecans, rough chopped

Adjust oven rack to upper-middle position and heat oven to 325 degrees. Line 15- x 10-inch jelly roll pan with parchment paper.

Melt butter in 6-quart pot that can accommodate all ingredients. Stir in maple syrup, brown sugar and cinnamon; stir until brown sugar melts. Remove from heat, add vanilla, salt, oats and pecans. Mix until thoroughly coated.

Spread mixture onto baking sheet into thin, even layer. Using stiff metal spatula, press mixture until compact. Bake 40 to 45 minutes, rotate pan halfway through baking. Remove granola from oven and cool on wire rack to room temperature, about 1 hour. Break cooled granola into pieces of desired size. Store granola in air tight container for up to two weeks.