

Citrus Olive Oil Granola with Golden Berries

Adapted by Sarah Karnasiewicz

From the article, "This Citrus Granola Is a Breakfast Reset for Burned-Out Cooks"

The Wall Street Journal, January 10-11, 2026

Total Time: 45 minutes

Makes: 5 cups

Ingredients

½ cup olive oil

½ cup maple syrup

2 tablespoons dark brown sugar

Zest of 3 oranges

1 teaspoon ground ginger

3 cups rolled oats

1½ cups unsweetened coconut flakes

1 cup cashews, chopped

¾ cup pumpkin seeds

1¼ teaspoon kosher salt

1 egg white, beaten

1 cup dried golden berries*, or a mix of golden raisins and chopped crystallized ginger

Directions

1. Preheat oven to 325 degrees. In a large measuring cup, combine olive oil, maple syrup, brown sugar, orange zest and ginger, and stir until smooth.
2. In a large bowl, combine oats, coconut, cashews and pumpkin seeds. Pour in olive oil mixture and toss until oats are completely coated. Sprinkle with salt, and stir in egg white.
3. Spread granola evenly over a parchment-lined baking sheet. Bake, rotating pan and stirring every 10 minutes, until golden brown, 30-35 minutes. Let cool on baking sheet, then break into chunks. Stir in golden berries.
4. Eat as a snack or a topping for yogurt and seasonal fruit. Granola keeps in an airtight container 2-3 weeks.

*Golden berries are better known as cape gooseberries