

# Apricot Walnut Granola, with Orange Blossom Water

a recipe from [www.maureenabood.com](http://www.maureenabood.com)

*A great basic recipe for granola, which can be varied easily. Add almonds and pecans, dried cherries or currants. Vanilla instead of mazaher. Be sure to line the pan with parchment, or the granola will stick. Next to ordering dried apricots from California, Trader Joe's has the finest around.*

3 cups rolled oats (not quick oats)  
1 cup coarsely chopped walnuts  
1 cup unsweetened coconut chips  
1 ½ cups dried apricots, chopped  
½ cup butter, coconut oil, or canola oil  
¼ cup honey  
¼ cup maple syrup  
3 teaspoons orange blossom water

Line a rimmed baking sheet with parchment. Preheat the oven to 325 degrees.

Place the oats, walnuts, and coconut in a large bowl.

In a small saucepan over medium low heat, melt the butter (or warm the oil, if using instead) and add the honey, maple syrup, and orange blossom water. Whisk to thoroughly combine. Pour over the oats and mix with a large spoon until well coated.

Bake for 30-40 minutes, until golden brown, stirring once or twice for even baking. Remove the pan from the oven and sprinkle the chopped dried apricots over the oat mixture, stirring to combine. Allow the granola to cool completely in the pan, then transfer to an airtight container. The granola will keep for two weeks. Makes about 5 cups of granola.