Recipe Soft & Chewy Granola

Forget everything you think you know about granola. Of all of your crunchy, sweetly sweet, oil-laden expectations, and the results are magnificently different and incredibly delicious. This is nowhere near your average granola — which is exactly why I seriously can’t get enough of the stuff.

There’s no way to not indulge, and guilty pleasures are forgotten. Toasted, nuts and seeds into tender and soft in a dry and chewy granola that is sweetened with honey. Drizzled with dried fruit, and guaranteed to be your new morning obsession.

A Granola That Breaks All the Rules

There is no shortage of granola recipes out there. Have your favorites and how they think I needed to add a new one to the repertoire until I saw this one: This unique recipe comes from Andrea Meyers, Executive Chef at The Garden House in Durham, North Carolina. During my visit to the boutique and century-old eatery just last fall I was treated to all sorts of good things only, but this trio of nuts and seeds and cheddar thyme granola is baked at a low temperature and honey and just a little of butter to give a rich, buttery feel, other than dry and crisp, more than clumps, and the array of nuts and seeds results in a mixture of textures and flavors that I’ve never seen before. All the rules are broken.

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Makes about 7 cups

2 tablespoons olive oil
2/3 cup rolled oats
1 cup slivered almonds, roughly chopped
1/2 cup pumpkin seeds
1/2 cup sunflower seeds
1/2 cup chopped thyme, roughly chopped
1/4 cup dried cranberries
1/4 cup chopped pecans
1/2 cup honey
1/4 cup salt

Arrange a rack in the middle of the oven and heat to 250°F. Line a rimmed baking sheet with parchment paper.

How to make Soft & Chewy Granola

1. Spread the oats, almonds, pumpkin seeds, sunflower seeds, cranberries, apricots, and pecans in a bowl. Whisk together the honey, salt, and oil in a small bowl. Slowly whisk the mixture into the dry ingredients until well coated. Let sit for 5 minutes.

2. Preheat the oven to 275°F. Scatter the mixture on a rimmed baking sheet. Bake for 25 minutes. Remove from the oven and stir and let cool on a wire rack for 30 minutes.

3. Transfer the baking sheet to a cooling rack and let cool completely. Store in an airtight container.

Recipe Notes

Storage: Granola will keep well in an airtight container at room temperature for up to 2 weeks.