



## Pistachio Apricot Granola

### For the granola:

- 1 cup (250 ml) shelled pistachio nuts
- 1 cup (250 ml) old fashioned rolled oats
- ½ cup (125 ml) raw pumpkin seeds
- 2 tbsp (30 ml) maple syrup
- 1 tbsp (15 ml) melted coconut oil
- ½ tsp (2 ml) ground cardamom
- ¼ tsp (1 ml) sea salt
- ½ cup (125 ml) dried apricots, chopped
- 1 tsp (5 ml) grated orange zest

Gaggenau Appliances: EB/BO/BX/BOP Ovens  
 Heating Mode(s): Top + Bottom Heat  
 Temperature(s): 350°F  
 Required Accessories: Baking Tray + large bowl  
 Preparation Time: 5 minutes  
 Cooking Time: 8 minutes  
 Makes: 6 servings

### To make the granola:

Using the left control knob, set the oven to **Convection** mode. Using the right control knob, set the oven to preheat to 350°F. In a large bowl, combine the pistachios, oats, pumpkin seeds with the maple syrup, coconut oil, ground cardamom and salt. Spread the mixture into a single layer on the Baking Tray – lined with parchment paper if you prefer, for easy clean-up. Slide the tray into the oven angled side facing forward. Set the cooking timer and bake for 8 minutes.

Remove from the oven and cool for 5 minutes and while still warm fold in the apricots and orange zest.

Store in an airtight container for a week to 10 days.

**Tip :** Serve granola over coconut yogurt or enjoy a few scoops for a healthy snack.