

THE QUALITY INSTITUTE'S

Favorite Holiday Recipes

Sharing our staff's go-to easy, festive, and fun holiday recipes.



Happy Holidays | December 2021

Table of Contents

Savory

Cinnamon Baked Yams	3
Katie's Vegan Curry Butternut Squash Soup	3
Linda's Homemade Hummus	5
Montclair Multi-Colored Carrots	6
Perez-Hudgins' Family Cheese & Corn Chowder	7
Tyla's Easy Chicken and Rice Soup	8



Sweet

Agogliati Family Texas Fresh Pumpkin Cheesecake with Crunchy Pecan Topping	10
Armonie's Haitian Hot Chocolate	12
Gram's Pumpkin Bread	13
Quick & Easy Blueberry Muffins	14
Rudolph the Red-Nosed Reindeer Brownies (Allergy-Friendly)	17
Vanilla-Chai Spiced Sugar Cookies	20
Virginia's Granola	22



Cinnamon Baked Yams

Recipe from Susan Gola, Accountant. This recipe is adapted from The Good Housekeeping Cookbook.

Besides making the house smell great, this recipe is very easy and will make any holiday feel warmer and more festive.

Time: 45 minutes

Servings: 6-8 (but easy to adjust for just 1 or more)

Ingredients:

- 2 tablespoons light brown sugar
- ½ teaspoon cinnamon
- ¼ teaspoon salt
- 2 18-ounce cans of yams, drained, or fresh yams or sweet potatoes
- 2 tablespoons butter or margarine, melted

Directions:

1. Preheat oven to 350. In cup, combine brown sugar with cinnamon and salt.
2. Slice yams lengthwise ¼ inch thick and place in a layer in a greased shallow casserole.
3. Sprinkle lightly with some sugar mixture and spoon on some melted butter. Repeat until yams and sugar mixture are used.
4. Bake 25 minutes or until yams are hot and sugar is bubbly.



Katie's Vegan Curry Butternut Squash Soup

Recipe from Katie Bisaha, Community Health and Policy Associate.

New to cooking with tofu? Or are you looking for new ways to mix up your usual dinners? Either way, this fun recipe uses seasonal ingredients that everyone will enjoy!

Time: 45 minutes

Servings: 4

Ingredients:

- 1, 3lb butternut squash
- 4 carrots
- 1 sweet onion
- 1 gala apple (or any large sweet apple)
- 1 block silken tofu
- 1 tbsp cinnamon
- 4 tbsp curry powder
- 3 tbsp olive oil
- 1 tbsp sesame oil
- 1 tbsp minced ginger or 1 tsp ground ginger
- 1 tbsp minced garlic or 1 tsp ground garlic
- 32 oz vegetable stock
- 1 can coconut milk
- Toasted Pumpkin Seeds (optional topping)
- To Taste Salt & pepper



Directions:

1. Preheat oven to 400F.
2. Combine cinnamon, curry powder, olive oil, sesame oil, salt & pepper in a small bowl. Whisk until combined.
3. Cut & prepare all produce: peel and quarter butternut squash, peel and halve onion, peel and halve carrots, peel and halve apple.
4. Line two baking sheets with foil. Cover all produce in curry oil mixture and place on a baking sheet. If possible, put apple, carrots, and onion on the same sheet and squash on a separate sheet as they will cook quicker than the squash.
5. Bake produce in the oven until all is soft and tender. Squash should take approximately 1-1.5 hours. The rest of the produce should take 45-1 hour. Check every 15 minutes after 45 minutes.
6. Mince garlic & ginger. (Optional use ground ginger & garlic powder to taste)
7. Warm up vegetable stock & coconut milk in 2 saucepans.
8. Using an immersion blender(or food processor/blender) and a large pot, combine all produce, ½ can coconut milk, 1 block silken tofu, and 16 oz vegetable stock. Immersion blend until smooth. Add more coconut milk & vegetable stock until desired consistency. Heat up and enjoy. Serve with pumpkin seeds.

Linda's Homemade Hummus

Recipe from Linda Schwimmer, President & CEO.

This recipe is perfect for customizing to your tastes: garlic, lemon, and spices. Enjoy this quick, easy, and healthy recipe with some toasted pita bread, vegetables, and good company!

Time: 15 minutes

Servings: 10-15 (30 oz)

Ingredients:

- 1 can of chickpeas (about 15 oz)
- 1 can of white beans (aka Northern Beans or Cannellini)
- 3 oz. Tahini
- Fresh lemon juice from 1-2 lemons
- 1-3 cloves of fresh garlic
- To taste: Salt, pepper, cumin, and red pepper flakes



Directions:

1. Dice the garlic and rinse the white beans and chickpeas.

Holiday Tip

Linda recommends keeping a few whole chickpeas intact for a garnish on top of the hummus. She also says that adding a sprinkle of paprika on top can add extra holiday flair too.

2. Put the garlic in the food processor. Add the white beans and chickpeas. Then add the lemon juice and the rest of the ingredients.
3. Blend all until whipped soft and creamy.
4. Enjoy with some toasted pita and hard-boiled eggs, vegetables, or other dipping snacks.



Holiday Tip

Since this recipe is customizable based on taste, we recommend experimenting to see if you like it more lemony, garlicky, or spicy. Linda says to beware: you will never like store-bought hummus again!



Montclair Multi-Colored Carrots

Recipe from Carol Ann Campbell, Public Relations Advisor.

Get fabulous fresh multi-colored carrots that are healthy and taste like carrot candy.

Time: 30-40+ minutes

Servings: 4+

Ingredients:

- 6-10 large multi-colored carrots
- To taste: Extra virgin olive oil
- To taste: Kosher salt
- To taste: chopped parsley



Directions:

1. Peel the carrots, leaving some green on the top for decoration. If the carrots are thick, then cut vertically.
2. Spray a sheet pan or cookie sheet and put carrots on with some extra virgin olive oil and a sprinkling of salt (to taste).
3. Turning the carrots over halfway through, roast them for about 20-30 minutes or until tender.
4. Add fresh chopped parsley before serving.



Perez-Hudgins' Family Cheese & Corn Chowder

Recipe from Adelisa Perez-Hudgins, Director of Quality.

This hearty chowder is perfect for any cold, wintery day, especially around the holidays. Our Director of Quality recommends this classic to stay warm on brisk days.

Time: 1-hour

Servings: 8 (12 cups)

Ingredients:

- 5 strips of thick-sliced bacon, diced
- 2 tbsp. unsalted butter
- 2 tbsp. olive oil
- 2 cups diced onions
- 1 cup diced celery
- ¼ cup all-purpose flour
- 2 tsp. minced fresh thyme
- 1 tsp. kosher salt
- ¼ tsp. cayenne pepper
- ¼ tsp. ground turmeric
- 6 cups low-sodium chicken broth
- 1 lb. russet potatoes, peeled and diced
- 8 ears fresh sweet corn, shucked, or 4-5 cups frozen kernels
- 1 cup heavy cream
- 1 cup shredded white cheddar
- 2 oz. cream cheese
- Minced fresh chives



Directions:

1. Cook bacon in a large pot until crisp (5 minutes); drain on a paper towel-lined plate. Pour off drippings, wipe out pot with a paper towel, and return to burner.
2. Melt butter with oil in the same pot over medium heat. Add onions and celery; sweat until soft (7-8 minutes). Stir in flour, thyme, salt, cayenne, and turmeric; cook 2 minutes.
3. Add broth, potatoes, and corn kernels. Bring chowder to a boil, reduce heat to
4. medium-low, and simmer until potatoes are tender (10-12 minutes).



5. Stir in cream, Cheddar, cream cheese, and bacon; simmer until cheese melts (about 5 minutes). (Do not let chowder boil or it will curdle.) Garnish each serving of chowder with chives.



Tyla's Easy Chicken and Rice Soup

Recipe from Tyla Minniear, Chief Operating Officer. This recipe is adapted from www.twopeasandtheirpod.com.

Healthy, quick, and simple to make, this recipe is great to bring on-the-go, enjoy at home, and to share with family and friends.

Time: 55 minutes

Servings: 4

Ingredients:

- 1 Tbsp extra-virgin olive oil
- 1 medium yellow onion, chopped
- 2 garlic cloves, minced
- 4 medium carrots, chopped
- 4 celery ribs, cut into ½ inch-thick slices
- 8 fresh thyme sprigs
- 1 bay leaves
- 1 48-ounce boxes of chicken broth
- 1 cups of water
- 1 cups of long-grain brown rice (non-instant)
- 2 cups shredded cooked chicken or rotisserie chicken (plain or seasoned to taste)
- To taste: kosher salt and freshly ground pepper



Directions:

1. Place a large pot over medium heat and add the olive oil.
2. Add the onion, garlic, carrots, celery, thyme, and bay leaf.



3. Cook and stir for about 6 minutes, until the vegetables are softened but not browned.
4. Pour in the chicken broth and water and bring the liquid to a boil. Add in the rice and chicken, season with salt and pepper.
5. Cook on medium-low until the rice is tender, about 25-30 minutes. Serve warm.



Notes

1. *For the shredded chicken you can use rotisserie chicken or leftover chicken and shred it. To cook the chicken for the soup, bring a pot of water on the stove and add two chicken breasts, that have been cut into large pieces. Boil the chicken until it is cooked all the way through and there is no pink left. This will take about 7 minutes or so. Drain the water and shred the chicken once it is cooled. I use 2 forks to shred the chicken. You can also use leftover turkey in this soup recipe. You can use wild rice or brown rice; it will just take a little longer to cook!*
2. *If the soup gets too thick, add more chicken broth.*



Holiday Tips

1. *Serve with crescent rolls.*
2. *To add a festive flair, break up red and green corn chips to sprinkle on top of the soup as a garnish and serve in a holiday bowl.*



Agogliati Family Texas Fresh Pumpkin Cheesecake with Crunchy Pecan Topping

Recipe from Jacqueline Agogliati, Manager of Operations.

An Agogliati family recipe that will satisfy any sweet tooth!

Ingredients:

Pumpkin Puree

- Fresh Pumpkin (large enough for 4 cups of puree, you can freeze the rest for another recipe)
- 2 teaspoons Lemon Zest
- 1 tablespoon Cinnamon
- 1 teaspoon ground Ginger

Crust

- I used Gingerbread Cookies that I had in the freezer, but you can make a traditional Graham Cracker Crust.
- 2 packages Graham Crackers
- 1 teaspoon Kosher Salt
- 2 sticks unsalted Butter, melted

Cheesecake

- 4 cups fresh Pumpkin puree
- 2 cups Sugar
- 6 large Eggs
- 4 (8 oz) packages, Cream Cheese, room temperature, and cut up into 1" cubes
- 2 cups Sour Cream
- 2 tablespoons Vanilla Extract

Topping

- 1 cup Pecans, roughly chopped
- 4 tablespoons Maple syrup

Directions:

Pumpkin Puree

1. Preheat oven to 350F degrees. Cut pumpkin in half and remove the seeds. (You can



roast the seeds for a snack) Cut up the pumpkin into several large pieces. Place on a greased cookie sheet and bake for approximately 1 hour or until a fork can be inserted easily.

2. Remove from the oven and allow to cool until it can be handled. Peel the skin from the pieces. Place in a food processor and puree.
3. In a large skillet, measure 4 cups of the pumpkin and save the rest for other recipes. Add the pumpkin puree, lemon zest, cinnamon and ginger. Stirring frequently over medium heat until most of the moisture is evaporated and the puree is fragrant. Approximately 10-15 minutes. Set aside to cool.

Crust:

1. In a food processor, break the graham crackers and pulse until a fine crumb texture. Add the melted butter and salt and pulse to combine. Transfer into the bottom of a 12" springform pan lined with parchment paper and sprayed with oil. (I use a large springform pan for this recipe) Using the bottom of a flat cup, press the crust firmly into the bottom of the springform pan.
2. Bake at 350F degrees approximately 8 minutes or until crust is beginning to turn golden. Remove from oven and cool on a wire rack.

Cheesecake:

1. Place the room temperature cream cheese in a stand mixer bowl and add sugar. Beat until smooth. Add eggs 1 at a time and mix until each egg is combined. Add the pumpkin puree, and mix until combined. Add sour cream and mix until combined. Add the vanilla and mix until combined.
2. Pour into the cooled crust.
3. Take a piece of aluminum foil and wrap the bottom and 1/2 up the sides of the springform pan. Set inside a baking sheet and fill with hot water but not above the foil. (You don't want to get water in the springform pan)
4. Carefully place the cheesecake in the 305F degree oven and bake for approximately 1 1/2 hours, or until the edges are firm and the middle still jiggles. Turn off the oven and crack the door, leaving the cheesecake in the oven for 1 hour. Remove from the oven, remove the springform pan from the baking sheet and foil and put in the refrigerator overnight.

Topping:

1. In a skillet add the pecans and maple syrup. Over medium heat stirring constantly, until the pecans are toasted and the syrup has almost completely reduced. Remove from heat and spread out on parchment paper to cool.
2. The next day, remove the cheesecake from the refrigerator. Using a knife, run it along the sides to make sure is loosened from the springform pan. Release the springform pan and remove. Sliding a spatula between the parchment paper and the cheesecake, carefully loosen and transfer to a platter.
3. Sprinkle the Crunchy Pecan mixture on top of the cheesecake and press to secure the pecans into the cheesecake, but don't mash them in too much.

Armonie's Haitian Hot Chocolate

Recipe from Armonie Pierre-Jacques, Community Health and Policy Associate. Recipe adapted from [Yummy Medley](#).

This recipe is short, easy, and comes from Haitian culture. It will be sure to keep you and your loved one's warm this holiday season!

Time: 10 minutes

Servings: 6

Ingredients:

- 3 tbsp Unprocessed cocoa powder
- 2 cups of water
- 1 $\frac{3}{4}$ cup Evaporated milk
- $\frac{1}{3}$ cup Sugar
- 2 Star anise
- 1 Cinnamon stick
- $\frac{1}{4}$ tsp Salt

Directions:

1. Place the cocoa powder, star anise, and cinnamon stick in a pot with 2 cups of water.
2. Simmer for 5 minutes on low-medium heat, whisking for dissolve the cocoa powder as much as possible.
3. Add in the evaporated milk and sugar. Continue to simmer for another 5 minutes on low heat.
4. Add in the $\frac{1}{4}$ tsp salt, stir, and turn off the heat. Strain the hot chocolate to remove the spices and undissolved cocoa solids. Serve hot!



Holiday Tips

Serve with a toasted loaf of bread and butter! The bread can also be dipped into your cup of hot chocolate for the best of both worlds.



Gram's Pumpkin Bread

Recipe from Julie DeSimone, Program Officer, Mayors Wellness Campaign.

As a family recipe passed down from her grandmother, this pumpkin bread is a staple at Julie's holiday dinners. This also makes for an excellent addition to any holly, jolly breakfast or dessert.

Time: 1 hour 45 minutes

Servings: 10 slices

Ingredients:

- 3 cups sugar
- 1 cup vegetable oil
- 4 eggs beaten
- 1 15oz can pumpkin puree
- 3 ½ cups flour
- 2 tsp baking soda
- 2 tsp salt
- 1 tsp baking powder
- 1 tsp cinnamon
- 1 tsp nutmeg
- 1 tsp allspice
- 2/3 cups water

Directions:

1. Preheat oven to 350 degrees. Grease and flour two 9x5 loaf pans.
2. Cream together sugar and oil until combined.
3. Add eggs and pumpkin, mix well. Sift together dry ingredients and add to wet ingredients, alternating with the water.
4. Bake for approximately 90 minutes, check after 1 hour.



Holiday Tip

Use butter instead of grease or spray for extra flavor.



Quick & Easy Blueberry Muffins

Recipe from Kate Shamszad, Director of the Quality Institute's Medicaid Policy Center (MPC). This recipe is adapted from the [King Arthur Baking Company](#).

As a super easy recipe that will last for days, this is Kate's go-to muffin recipe. Since the batter will keep for up to a week in the refrigerator, Kate recommends this very convenient morning routine to enjoy these tasty treats even more: Once you are ready for breakfast, turn on the oven, make your morning coffee, scoop two muffins into a muffin pan, and pop them in to bake. Once they are finished, you are ready to settle down for a warm, fresh-baked treat!

Time: 38 minutes

Servings: 12 muffins

Ingredients:

- 2 1/4 cups Unbleached All-Purpose Flour (or Gluten-Free Baking Mix)
- 1 1/2 teaspoons baking powder
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt, to taste



- 1/4 cup neutral oil, such as vegetable or canola oil
- 3/4 cup granulated sugar
- 2 large eggs
- 2 teaspoons vanilla extract
- 1/2 cup sour cream OR plain yogurt, such as almond-milk yogurt or Greek yogurt
- 1 1/2 cups blueberries, fresh or frozen

Holiday Tip

This recipe works with any type of berry, nuts, or chocolate chips, so to make this bake a little more festive, feel free to experiment with different combinations, such as raspberries and pistachios for a pop of green and red colors; or adding some mint extract, a little mocha powder, and chocolate chips for a peppermint-hot chocolate inspired treat!

Directions

1. Preheat the oven to 375°F. Line a muffin pan with festive muffin cups and grease the papers.
2. Measure the flour by gently spooning it into a cup, then sweeping off any excess.

Holiday Tip

To simplify this process, Kate suggests putting the flour, baking powder, baking soda, and salt into the bowl at the end, mixing the batter together well.

3. In a medium-sized bowl, whisk together the flour, baking powder, baking soda, and salt, then set aside.
4. In a large bowl, beat the butter and sugar with a hand-held or stand mixer, until light, fluffy, and almost white in color. Start the mixer at low speed until the ingredients are incorporated, then gradually increase speed to medium-high until the desired color and texture are reached.

Holiday Tip

Kate suggests using a whisk to mix the batter together, which makes cleaning up a whole lot easier and less time consuming.

5. Scrape down the bowl to make sure all the butter is incorporated, then add the eggs one at a time, beating well after each addition.
6. Add the vanilla and sour cream (or yogurt) and mix until incorporated.
7. Add the dry ingredients and mix on low speed just until the batter is smooth. The batter will be very thick, almost like cookie dough.
8. Fold in the berries (or chocolate chips or nut) by hand.

Holiday Tip

If you use frozen berries, the batter will become even stiffer, but don't worry about it; the muffins will come out just the same.

9. Scoop the batter into the prepared muffin cups, using a heaping 1/4-cup for each. Again, the batter will be thick and stiff; do not expect it to settle.
10. Bake the muffins for 18 to 24 minutes, until a cake tester inserted in the center of one comes out clean.
11. Remove them from the oven, cool in the pan for 5 minutes, then remove the muffins from the pan to finish cooling on a rack.

Holiday Tip

Kate loves to make these tasty treats for her children and suggests this fun way for kids to eat these muffins: "Shove into your mouth while watching cartoons on your favorite streaming platform," which is demonstrated perfectly by her son!



Rudolph the Red-Nosed Reindeer Brownies (Gluten, Nut, Soy, and Dairy-Free)

Recipe from Vanessa Gibbs, Communications Manager. Adapted from [King Arthur's Gluten Free Brownie recipe](#). Image from [Yourcupofcake.com](#).

Even though this recipe is gluten-free and allergy-friendly, they taste just as good (some say even better) than traditional non-allergy-friendly brownies! Very fudgy, rich in texture and flavor, these brownies are great right out of the oven. To add a fun and festive flair that will make your family and friends smile, add pretzels, M&M's, and melted chocolate chips to make the brownies look like Rudolph.



Time: 45 minutes

Servings: 16 brownies

Baking Ingredients:

- 1 cup Gluten-Free Measure for Measure Flour
- 3/4 cup unsweetened cocoa, Dutch-process or natural

Holiday Tip

Hershey's or Ghirardelli milk chocolate or dark chocolate cocoa powder works well too.

- 1 3/4 cups sugar
- 1/2 teaspoon salt
- 1/4 teaspoon baking powder
- 3 large eggs
- 8 tablespoons unsalted butter, melted
- 1/4 cup vegetable or canola oil
- 2 teaspoons vanilla extract

Holiday Tip

Adding Enjoy Life's dark chocolate chips makes this treat even more indulgent with the added benefit of being dairy, nut, soy, and gluten free!

Decorating Ingredients:

- 32 Gluten Free pretzels (antlers)
- 16 red M&Ms or red candy (Rudolph's red nose)
- 32 white M&M's (Eyes)
- 4-6 chocolate chips melted in the microwave (pupils)



Holiday Tip

Using Mint M&M's is best, since they come with red, white, and green M&M's.

Baking Directions:

1. Preheat the oven to 375°F. Lightly grease a 9" x 13" pan (for thin brownies); or an 8" square or 9" square pan (for thicker brownies).
2. Put all of the ingredients into a large bowl in the order in which they're written. Stir, then beat the mixture until it's smooth.
3. Spoon the batter into the prepared pan.
4. Bake the brownies for about 26 minutes (for the 9" x 13" pan); 28 minutes (for the 9" pan), or 32 minutes (for the 8" pan), or until they're just barely beginning to pull away from the sides of the pan. A toothpick inserted into the center will come out clean or with a few moist crumbs clinging to it; you shouldn't see any wet batter.
5. Remove the brownies from the oven; let them cool completely before cutting. Store any leftovers, well-wrapped, at room temperature for 5 to 6 days.

Holiday Tip

Since these brownies freeze very well and thaw quickly, Vanessa recommends keeping any leftovers in the freezer, so they last longer, and then you'll always have some tasty treats ready to eat! After they are thawed, you can put them in the microwave for 5-15 seconds, which makes them nice and warm, especially when topped with raspberry or strawberry sorbet.

Decorating Directions:

1. To make Rudolph's antlers, take 2 whole gluten free pretzels and place one in each of the two top corners of the brownie. You can either stick them into the top of the brownie, place them on top and push into the brownie to hold them, or use melted chocolate chips, nut butter, or icing to stick them on top.

Holiday Tip

You can also use mini-candy canes for the antlers instead of pretzels.

2. For Rudolph's eyes, place two white M&M's, with the logo face down, into the top part of the brownie. Then briefly melt the chocolate chips in the microwave, stir them together, and then use a toothpick or thin paint brush to put pupils on the white M&M's.

Holiday Tip

To save time, feel free to use blue, brown, or green M&M's for the eyes and then you can skip painting the pupil onto the eye.

3. For Rudolph's shiny red nose, put a red M&M, with the logo face down, towards the bottom of the brownie.



Vanilla Chai Spiced Sugar Cookies

Recipe from Brittany Lee, Program Officer. Adapted from [Joy the Baker Giant Sugar Cookies](#) and [Taylor Swift's Chai Tea Sugar Cookies](#).

Originally from Taylor Swift, this recipe has been altered and perfected by Brittany. Perfect for the holidays or any wintry day, enjoy with chai tea or coffee.

Time: 45-50 minutes

Servings: 30, 2-inch cookies

Baking Ingredients:



- 1/2 cup (1 stick) unsalted butter, at room temperature
- 1/2 cup vegetable oil
- 1/2 cup granulated sugar
- 1/2 cup powdered sugar
- 1 large egg
- 2 teaspoons vanilla extract
- 2 chai tea teabags
- 2 cups all-purpose flour
- 1/2 teaspoon baking soda or 1 1/2 teaspoon baking powder
- 1/4 teaspoon salt

Glaze Ingredients:

- 2 cups powdered sugar
- Cinnamon, nutmeg, and, if you choose, pumpkin pie spice
- Milk or almond milk

Baking Directions:

1. Preheat oven to 350 degrees F. Line baking sheet with parchment paper, or foil, or grease generously with butter or cooking spray.
2. Using a mixer fitted with a paddle attachment, beat the butter in a large bowl on medium speed for about 1 minute.
3. Add the vegetable oil. It may not fully incorporate with the butter, but that's ok.
4. Add the granulated sugar, powdered sugar, egg and vanilla, and contents of chai teabags slowly, beating on medium speed until each ingredient is completely incorporated.
5. Combined flour, baking soda, and salt in separate bowl and slowly pour into mixer.
6. Refrigerate the dough for 1 hour or freeze for 30 minutes just so it's easier to handle.
7. For large cookies, dollop 2 tablespoons of cookie dough onto the cookie sheet about 2 inches apart. For smaller cookies use 1 tablespoon for each cookie.
8. Press the dough evenly with your fingers or palm to 1/4-inch thickness.
9. Bake for 12 to 14 minutes for larger cookies or 8 to 10 minutes for smaller cookies.
10. Let the cookies cool on the baking sheet for at least 10 minutes before transferring to racks to cool completely.

Decorating Directions:

1. Make glaze by combining powder sugar with cinnamon, nutmeg, and/or pumpkin pie spice to taste, should be a light brown color, add milk in slowly until desired consistency, about 1/8 cup.
2. Drizzle glaze on cookies and place on paper towels until glaze hardens (about 30 minutes).



Virginia's Granola

Recipe from Virginia Tesser, External Affairs Manager. Adapted from [Baking A Moment](#).

A recipe loved by Virginia and her family, you'll come back time and time again for this delicious, simple recipe.

Time: 40 minutes

Servings: 8 1/2 cup servings

Baking Ingredients:

- 4 cups old-fashioned oats
- 1 cup sliced almonds
- 1/2 cup light brown sugar
- 1/2 teaspoon ground cinnamon
- 1/4 teaspoon kosher salt
- 1/4 cup unsalted butter (half a stick), melted
- 1/3 cup honey
- 1 egg white



Baking Directions:

1. Preheat the oven to 300 degrees F, and line a baking sheet with a silicone mat, parchment, or foil.
2. Place the oats, almonds, brown sugar, cinnamon, and salt in a large mixing bowl and toss to combine.
3. Stir the melted butter, honey, and egg white together, and pour into the oat mixture.
4. Stir together until well-combined.
5. Transfer the mixture to the prepared baking sheet, spreading it out in an even layer.
6. Bake for 30 minutes or until the almonds look lightly toasted.
7. Cool completely on the baking sheet, then transfer to an airtight container. Keeps for 2 weeks at room temperature.



Happy Holidays

From the Quality Institute



December 2021