



Crunchy Homemade Granola with Oats and Pecans

The Smell That Started It All

Warm cinnamon and toasted nuts filled my kitchen one rainy morning. My neighbor brought over a jar of her homemade granola. The first crunchy bite hooked me. **Ever wondered how you could turn simple oats into something unforgettable?** Now, I make it weekly. The mix of honey, coconut, and pecans feels like a hug in a bowl.

My First Granola Disaster

My first batch burned because I forgot to stir it. The kitchen smelled like campfire for hours. But the edges were golden and perfect—worth the mess. **Cooking teaches patience, just like life.** Now I set timers and

enjoy the process. Even mistakes taste pretty good with yogurt.

Why This Granola Works

- The coconut oil makes it crisp without being greasy. - Brown sugar adds a deep caramel note you can't skip. **Which flavor combo surprises you most—cinnamon and pecans or coconut and honey?** Try both and decide. The textures play together like a crunchy symphony.

A Breakfast Time Traveler

Granola began in 19th-century health spas. Doctors called it “granula” and served it dry. *Did you know modern granola got popular in the 1960s hippie movement?* Today, it's a global staple. Every culture adds its own twist. What's yours—dried mango or chocolate chips?



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Ingredients:

Ingredient	Amount	Notes
Rolled old fashioned oats	4-5 cups	
Melted coconut oil or canola oil	2/3 cup	
Honey	1/2 cup	
Light brown sugar	1/4 cup	Can sub honey or maple syrup
Vanilla extract	1 teaspoon	
Salt	1/2 teaspoon	
Ground cinnamon	1/2-1 teaspoon	
Coconut (flakes or chips)	1/2 cup	
Chopped nuts (cashews, almonds, pecans)	1 cup	
Optional mix-in's	As needed	Pumpkin seeds, dried fruit

How to Make Crunchy Homemade Granola**Step 1**

See also Cranberry Orange Glazed Scones for Breakfast Bliss
Preheat your oven to 300°F. Grab a 15×18 jelly roll pan. Line it or grease it lightly. Set it aside for later. **Step 2** Mix oats, oil, honey, brown sugar, vanilla, salt, cinnamon, coconut, and nuts in a big bowl. Stir until everything sticks together. Add extra oats if it looks too wet. Spread the mix evenly on the pan. (Hard-learned tip: Press the granola down with a spatula after stirring. This helps it clump better.) **Step 3** Bake for 10 minutes. Take it out and stir. Press it down again. Bake 7-10 more minutes for chewy granola. Want it crunchier? Bake another 5 minutes.

Watch closely—it burns fast. **What's your favorite nut to add to granola? Share below!** **Cook Time:** 15 minutes **Total Time:** 25 minutes **Yield:** About 6 cups **Category:** Breakfast, Snack

3 Fun Twists on This Granola

Spicy Kick Add a pinch of cayenne and dark chocolate chips after baking. Sweet heat wins every time. **Tropical Vibes** Swap pecans for macadamia nuts. Toss in dried mango and pineapple. Sunshine in every bite. **Autumn Spice** Use pumpkin pie spice instead of cinnamon. Mix in dried cranberries and pepitas. Fall flavors shine. **Which twist would you try first? Vote in the comments!**

Serving Ideas for Your Granola

Top yogurt with granola and fresh berries. Try it with a drizzle of almond butter. For a treat, sprinkle over vanilla ice cream. Pair with cold oat milk or a hot chai latte. For a boozy twist, serve with a glass of bourbon-spiked apple cider. **Which would you choose tonight? Tell me below!**



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Keep It Fresh and Make It Last

Store your granola in a sealed jar for up to two weeks. Want it longer? Freeze it for three months. Just thaw at room temp before eating. *Fun fact*: I once forgot a batch in my freezer—still crunchy months later! For big families, double the recipe. More granola means less work later. Why this matters: Fresh nuts lose crunch fast, but proper storage keeps them tasty. Ever tried freezing granola? Share your tips below!

See also Tater Tot Taco Casserole Recipe

Fix Common Granola Woes

Too crumbly? Press it down harder after stirring—it helps clumps form. Burned edges? Lower the oven by 25°F next time. Not sweet enough? Drizzle extra honey after baking. Why this matters: Small tweaks save batches from the bin. My neighbor's first try was a salty mess—she forgot the sugar! What's your granola disaster story?

Your Granola Questions, Answered

Q: Can I make this gluten-free? A: Yes! Use certified gluten-free oats. **Q: How far ahead can I prep it?** A: Make it 3 days early—store airtight. **Q: No coconut oil—what works instead?** A: Try melted butter or olive oil. **Q: Can I halve the recipe?** A: Sure! Use a smaller pan. **Q: Best dried fruit add-in?** A: Tart cherries or raisins—add after baking.

Happy Crunching!

Nothing beats homemade granola's smell—or taste. Share your creations with me! Tag **@SavoryDiscovery** on Pinterest. I'd love to see your twists. Happy cooking! —Elowen Thorn

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Crunchy Homemade Granola with Oats and Pecans

Author: Elowen Thorn

Cooking Method:[Baking](#)

Cuisine:[American](#)



Crunchy Homemade Granola with Oats and Pecans | 15

Courses: [Breakfast Snack](#)



Crunchy Homemade Granola with Oats and Pecans | 16

Difficulty: **Beginner**

Prep time: **10 minutes**

Cook time: **15 minutes**

Rest time:



Crunchy Homemade Granola with Oats and Pecans | 20

Total time: **25 minutes**



Crunchy Homemade Granola with Oats and Pecans | 21

Servings: **Not specified servings**

Calories: **kcal**

Best Season: Summer

Description

Enjoy this crunchy homemade granola packed with oats, pecans, and a

touch of cinnamon for a delicious breakfast or snack.

Ingredients

- 4-5 cups rolled old fashioned oats
- $\frac{2}{3}$ cup melted coconut oil, or canola oil
- $\frac{1}{2}$ cup honey
- $\frac{1}{4}$ cup light brown sugar, can sub honey or maple syrup
- 1 teaspoon vanilla extract
- $\frac{1}{2}$ teaspoon salt
- 1/2-1 teaspoon ground cinnamon
- $\frac{1}{2}$ cup coconut, flakes or chips
- 1 cup chopped nuts (I prefer a mix of cashews, almonds or pecans)
- Optional mix-in's: pumpkin seeds and dried fruit

Instructions

1. Prep. Preheat oven to 300°F. Line or grease a 15×18 jelly roll pan and set aside.
2. Combine. Mix 4 cups old-fashioned oats, melted coconut oil, honey, brown sugar, vanilla extract, salt, cinnamon, coconut and nuts in a large bowl and stir until combined. Add 1/2 cup more oats if there's liquid in bottom. Spread granola mixture out evenly onto pan.
3. Bake. Bake for 10 minutes. Remove from oven and stir and then press oats down with a spatula. Put back in the oven for 7-10 more minutes for a chewy granola. For a crunchier granola, stir and press down again. Then cook additional 5 minutes. The granola will harden more as it cools, so be careful not to burn. Remove from oven and let cool.
4. Store. Store granola in an airtight container.

Notes

For added flavor, top with yogurt, fresh fruit, or enjoy as a snack on its own.

Keywords: Granola, Oats, Pecans, Homemade, Breakfast

See also Berrylicious Frozen Sangria Slush