



2 cups crumbled DoubleTree Cookies
2 cups old fashioned oats
1 cup chopped raw cashews
1 cup chopped raw pecans
1 cup steel cut oats
1 ½ tsp. salt
1 tsp. cinnamon
½ cup canola oil
½ cup Tennessee artisan honey
½ cup maple syrup
Zest of 2 oranges
2 vanilla beans split lengthwise,
seeds and sides scraped, or 1 tbsp.
vanilla extract

Preheat oven to 325°F.

Line a rimmed baking sheet with parchment or waxed paper.

Mix the first 5 ingredients together in a large bowl.

In a saucepan over medium heat, bring the remaining ingredients to a slow boil; reduce heat to simmer and cook for 2 minutes.

Remove vanilla bean pod and seeds and pour hot liquid over oat mixture; mix well. Pour oat mixture onto prepared sheet pan and bake for 20 minutes or until golden brown, turning once after 10 minutes to get an even color.

Remove from oven and allow to cool for about 30 minutes. When cool, break up granola with your hands and store in an airtight container for up to 3 weeks.

DOUBLETREE COOKIE GRANOLA

YIELD: 4 SERVINGS

Inspired by vibrant Music City, USA, *this is a recipe that packs a punch.* Tennessee artisan honey, cashews, pecans, oats, cinnamon, oranges, vanilla beans, and, of course, a hearty portion of our signature DoubleTree Cookie crumbles, leave nothing to be desired. Truly a breakfast of champions that will keep you fueled for the entire day.

Eric Fiedler, Executive Sous Chef

DoubleTree by Hilton Hotel Nashville Downtown –
Nashville, TN, USA

