



SPICE CLUB INTEGRATION STAR ANISE FOR HONEY GRANOLA

Honey Granola with Star Anise

Ingredients:

- 3 cups old-fashioned rolled oats
- $\frac{1}{2}$ cup nuts or seeds (almonds, walnuts, pumpkin seeds)
- $\frac{1}{2}$ cup shredded coconut (optional)
- $\frac{1}{3}$ cup honey
- $\frac{1}{4}$ cup neutral oil (like coconut or vegetable oil)
- 1 whole star anise
- 1 tsp vanilla extract
- $\frac{1}{2}$ tsp cinnamon
- $\frac{1}{4}$ tsp salt

Optional After Baking:

- $\frac{1}{2}$ cup dried fruit
- $\frac{1}{4}$ cup chocolate chips

Instructions:

1. Preheat oven to 325°F (163°C). Line a baking sheet with parchment paper.
2. In a large bowl, combine oats, nuts, coconut, cinnamon, and salt.
3. In a small saucepan, gently warm honey, oil, and 1 whole star anise over low heat for 2–3 minutes. Remove from heat, let sit for 2–5 min. Take out the star anise, then stir in vanilla.
4. Pour the honey mixture over the oat mixture and stir until evenly coated.
5. Spread evenly on the baking sheet.
6. Bake for 20–25 minutes, stirring once halfway through, until golden brown.
7. Cool completely before adding dried fruit or chocolate if using. Store airtight.