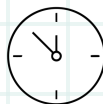




GRANOLA



Prep time
15 min



Cooking time
30 min



Portions
12

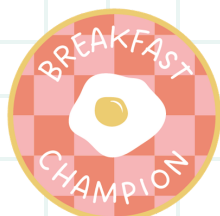


Granola

Chef Notes

- Clumpy vs. crumbly: For chunkier granola, only stir once the granola has cooled down.
- Storage: Once cooled completely, store in an airtight jar. If stored warm, it can go soggy.
- Serving ideas: Perfect with yogurt, milk, smoothie bowls, or even as a topping on fruit or ice cream.
- Sweetener options: Honey, maple syrup, or brown sugar all work. Each gives a slightly different flavor.
- Using half brown sugar & honey will result in crunchier granola

Skill Badges



Ingredients

- 3 cups oats
- $\frac{3}{4}$ cup shredded coconut or coconut flakes
- 1 cup nuts pecans/walnuts/almonds/macadamia
- 1 cup sunflower seeds/pumpkin seeds
- 4 tsp cinnamon divided
- $\frac{3}{4}$ tsp salt
- $\frac{1}{2}$ cup raisins/cranberries/dates/choc chips
- 1 tsp vanilla
- $\frac{1}{2}$ cup olive oil or coconut oil
- $\frac{1}{2}$ cup peanut butter or other nut butter
- $\frac{1}{2}$ cup honey/maple syrup/sugar

Equipment

- large baking tray
- knife
- chopping board
- measuring cup and spoons
- saucepan
- wooden spoon

Method

Step 1

Preheat oven to 160°C. Chop nuts. Add dry ingredients in a bowl and half of the cinnamon, mix well to combine.

Step 2

Add wet ingredients + 2 tsp ground cinnamon into a small pot. Heat over medium low heat and stir until melted and slightly caramelised.

Step 3

Add to dry ingredients. Stir everything together until it's well combined and coated.

Step 4

Pour Granola on large baking tray. Press firmly and place in the oven to bake for 20 minutes. Turn pan 180° and bake again for 10-15 more minutes until granola is golden brown. Cooking time will depend on your oven. Keep a close eye.

Step 5

Let the granola cool completely cool before breaking with a spatula t. Store in an air-tight container.