

Wholesome at Home

Homemade Granola

Homemade Granola is a healthy, comforting and delicious treat. Perfect for breakfast or a snack. This recipe allows you to choose what nuts and dried fruit you want to include.

 **Makes 1 kg**

 **30 minutes**

Ingredients

- 4 cups rolled oats (not quick oats)
- 1 ½ cups mixed nuts and seeds (options include almonds, pepita seeds, sunflower seeds, chopped walnuts)
- ½ tsp ground cinnamon
- ½ cup melted coconut oil
- ½ cup honey
- 1 tsp vanilla essence
- ¾ cup chopped dried fruit (options include apricots, apples, cranberries or sultanas)
- ½ cup desiccated coconut

Method

1. Preheat oven to 180°C.
 2. In a large bowl combine the oats, nuts, seeds, dried fruit and mix.
 3. Pour in the oil, honey and vanilla and mix well until lightly coated.
 4. Pour mixture onto a baking tray and spread it evenly.
 5. Bake until lightly golden, stirring a couple of times (usually around 15–20 minutes).
 6. The granola will crisp up as it cools, so allow to cool completely and then add in the coconut.
 7. Break the granola into chunks.
 8. Serve granola with homemade yogurt and fresh fruit.
 9. Store granola in airtight container at room temperature for 1–2 weeks.
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