

Luxury granola

Ingredients

2 tbsp flavourless oil such as sunflower or vegetable
2 tbsp honey
80g Oats
20g puffed rice
1 tbsp Linseed/ flax seed
1 tbsp desiccated coconut
1 tbsp pumpkin seeds
1 tbsp Chopped mixed nuts
½ tbsp sesame seeds
2 tbsp raisins

Method

1. Pre-heat oven to 220C/ Fan 200C
2. Heat a frying pan on a medium heat with the oil and honey until hot.
3. Add the oats, nuts and seeds and stir to coat.
4. Transfer to a lined oven tray and bake for 8-10 minutes or until golden and nuts are toasted.
5. removing off heat and transferring to a piece of greaseproof paper.
6. Leave to cool, then add the raisins and puffed rice. Transfer to an airtight container if storing.

Best consumed within 2 weeks. If a little soft after storing, preheat the oven to 190/ fan170°C, place on a baking tray and bake for 4-5 minutes to get the crispness back.

Delicious on yogurt!