



Breakfast Granola

Servings: 1.2kg

Prep Time: 15min

Cook Time: 45min

Ingredients

- 410 g can pie apples
- 125 ml canola oil
- 10 ml vanilla essence
- 500 g quick-cooking oats
- 25 ml ground cinnamon
- 100 g coconut
- 60 ml sesame seeds
- 60 ml linseeds
- 5 ml salt
- 200 g Hawaiian mix (coconut flakes, banana chips, sultanas, raisins and cashews)
- 150 g Trail mix (raw peanuts, raisins and sunflower seeds)
- 20g Sweetener powder (165 ml)

Directions

1. Preheat oven to 160 °C.
2. Using a hand blender, puree the apple, oil and essence together until smooth and pale.
3. In a large bowl, toss together the raw oats, apple mix, cinnamon, coconut, both seeds and salt.
4. Spread out the mixture in a shallow layer onto two large baking tins and bake in the pre-heated oven for 25 minutes, stirring to turn the cereal often, to ensure even crispness and crumbling.
5. Stir in the remaining ingredients and return to the oven for a further 15 minutes.
6. Switch off the oven and leave the mixture in the cooling oven to complete cooking. Store in an airtight container when it is cool.