



## Granola

By Miele

5 minutes

Preparation time

25 minutes

Cooking time

6-8

Serves

## **INGREDIENTS**

50g slivered almonds

50g walnuts, chopped

50g pistachios, chopped

60g dried apricots, chopped

90g pumpkin seeds

15g sesame seeds

15g flaxseeds

250g oats

30g shaved coconut

40g currants

50g dried dates, chopped

50g dried figs, chopped

150g honey

1 tsp ground cinnamon

1 orange, zested

Pinch salt

## **METHOD**

- 1. Preheat oven on Fan Plus at 160°C.
- 2. In a medium bowl, combine nuts, seeds, dried fruit, oats and coconut and mix well.
- 3. Using a small saucepan on low heat, induction setting 4, heat the honey, cinnamon and salt until it is a pourable consistency.
- 4. Pour the honey over the dry mixture and stir until evenly coated.
- 5. Spread the mixture evenly on a baking tray. Place on shelf position 2 and bake for 20-25 minutes, or until golden. Stir every 5-10 minutes to prevent the honey from burning.
- 6. Allow to cool and firm up on the bench before crumbling up and place into containers. The granola will keep for up to a month.