

# 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.