

Granola

By Miele

5 minutes

Preparation time

25 minutes

Cooking time

6-8 servings

Serves



INGREDIENTS

55 g (? cup) slivered almonds
50 g (? cup) walnuts, chopped
50 g (? cup) pistachios, chopped
80 g (½ cup) pumpkin seeds
15 g (1½ tbsp) sesame seeds
15 g (1½ tbsp) flaxseeds
60 g (? cup) dried apricots, chopped
40 g (¼ cup) currants
55 g (? cup) dried dates, chopped
55 g (? cup) dried figs, chopped
240 g (3 cups) oats
35 g (½ cup) shaved coconut
1 orange, zested
150 g honey
1 tsp ground cinnamon
Pinch salt flakes

Miele accessories

Baking tray

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.