

Miele

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.