

# 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.