

Christmas granola

Ingredients

600g rolled oats
50g raw pumpkin seeds
50g sunflower seeds
50g chopped almonds
1 x 15ml spoon ground mixed spice
240ml clear honey
210ml sunflower oil
50g dried cranberries
50g crimson raisins

Method

1. Pre-heat the oven to 180c. Place the first 5 ingredients in a large mixing bowl and combine.
2. Place the honey and oil in a plastic jug in the microwave and heat for 20-30 seconds or until runny (do not allow to boil)
3. Add the honey and oil to the dry ingredients and mix thoroughly.
4. Line 2 baking sheets with non-stick paper and divide the granola between them.
5. Bake for 25-30 minutes stirring occasionally or until the oats are golden brown.

Tips & tricks

- Allow the granola to cool completely before storing for up to 4 weeks in an airtight jar
- Stir the granola whilst its cooling otherwise it will set into a solid mass
- Once it has cooled you can add dried fruit of your choice such as apricots, raisins, cranberries or sultanas
- Never add the fruit before baking as it will burn in the oven
- Try different, nuts, spices and fruit

