

Crunchy Granola

Liz's recipe this month is for Crunchy Granola, a handy and delicious addition to your pantry. Top with milk or yoghurt at breakfast, or add to fruit for a delicious crunch.

Sprinkle on sweet muffins before baking, or add to your pancake mix for a tasty change.

INGREDIENTS

- 200g hazelnuts, chopped
- 150g dried apricots, chopped
- 50g raisins
- 500g oat flakes
- 100g coconut
- ½ teaspoon cinnamon
- 250g unsalted butter
- 225g runny honey

DIRECTIONS

1. Combine dry ingredients in a bowl.
2. Combine butter and honey in a saucepan over a low heat, pour over dry ingredients and combine.
3. Spread over oven tray lined with baking paper, and bake at 180 degrees Celsius until golden and crunchy. Takes approximately 30 minutes – check every 10 minutes.
4. Store in airtight container in the pantry.