

Healthy Homemade Granola Recipe



TIME TO
PREPARE

30
minutes



COOK
TIME

20
minutes



SERVING

6 People



PREPARED BY

<https://www.swsas.org.au/>

Ingredients

- 2 cups of rolled oats
- ½ cup of walnuts
- ½ cup of cashews
- ½ cup of almonds
- ¼ cup of shredded coconut
- 3 tbsp of honey
- 1 ½ tbsp coconut oil
- 1 tsp ground cinnamon

Method

01. Preheat oven to 160 degrees C.
02. Combine the nuts in a zip lock bag and give them a light bashing. You want them to keep their shape but just be a little deformed.
03. In a mixing bowl combine all the ingredients except the coconut.
04. Line a baking tray with baking paper and carefully pour mixture onto the tray making sure it is evenly spread. Then put in the oven for 10 minutes.
05. Using hand mitts remove from the oven, then spoon over the coconut and taste to see if you want more honey. Then stir before putting back in for a further 10 minutes until lightly brown.
06. Remove from oven and allow to cool, serve with natural yoghurt and fresh fruit. I think this one is best with lots of fresh berries... ENJOY!

For more great recipes follow SWSAS on socials!

