Granola

Ingredients

4 cups rolled oats

1.5 cups raw nuts and/or seeds

0.75 teaspoon salt.

0.5 teaspoon cinnamon

0.5 cup melted coconut/olive oil

0.5 cup honey

1 teaspoon vanilla extract

2/3 cup dried fruit

0.5 cup chocolate chips

1. Preheat oven to 180 degrees C. Line a large rimmed baking sheet with parchment paper.
2. In a large mixing bowl, combine oats, nuts, seeds, salt and cinnamon. Mix well.
3. Pour oil, maple syrup/ honey and vanilla into a sauce pan over a medium flame. Mix well as it warms up.
4. Once thoroughly mixed pour into mixture and mix well until each oat and nut is lightly coated.
5. Pour granola onto baking sheet and spread evenly.
6. Bake until lightly golden, about 21-24 minutes, stirring halfway. For extra clumsiness, press down with a spoon.
7. Let it cool completely, undisturbed (45 minutes). Top with dried fruit and choc chips.
8. Serve when cooled with milk or yoghurt. Alternatively store in airtight container at room temperature for 1-2 weeks or in a sealed freezer bag for up to 3 months in freezer.