

Granola



Ingredients

- 6 cups of rolled oats
- ½ cup of raw pepitas
- ½ cup of sunflower seeds
- 1 tbsp ground cinnamon
- 1 cup of honey
- ¾ cup of coconut oil
- 1 cup of almonds (we didn't use at school)

Method

1. Preheat oven to 180 degrees.
2. Place oats, pepitas, sunflower seeds, almonds and cinnamon in a large bowl and mix to combine.
3. Stir the honey and oil in a small saucepan over low heat for 2 minutes or until melted and combined.
4. Add honey mixture to the dry ingredients and mix to combine.
5. Divide the granola between two baking trays lined with non-stick baking paper and spread evenly.
6. Bake for 20-25 minutes, stirring occasionally or until golden.

This recipe makes 8 cups.

Serve with Greek yoghurt and fruit of your choice.