

Homemade Granola - With Grains, Seeds, Dried Fruits And All The Usual Suspects

Ingredients:

Difficulty: Easy
(serves 4-6*)

2 tbsp rapeseed oil (or another vegetable oil, or melted coconut oil)
3 tbsp syrup (or honey, if not vegan)
3 tbsp apple sauce
2.5 dl (or 1 cup or 125 gr) rolled oats**
1.25 dl (or 1/2 cup or 75 gr) kaurarouhe*** (steel-cut oats, oat groats or any other grains you like)
1.25 dl (or 1/2 cup or 50 gr) sliced almonds
1 heaped tbsp pumpkin seeds
1 heaped tbsp flax seeds
1.25 dl (or 1/2 cup or 60 gr) dried cranberries
1.25 dl (or 1/2 cup or 60 gr) dried fruit mixture (I used apricots and plums and chopped them into 3-4 pieces)

*I made a massive batch of this granola as it was to be served in an event where 50 people are expected to attend. So in the photos, the measurements of ingredients look BIG. The written measurements are for 4-6 people and you can multiply these measurements according to your needs.

**I used gluten free.

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Instructions:

1. Preheat the oven to 175C. Prepare an oven tray with a baking paper on. Prepare more trays according to the number of batches you are making.
2. Put the first 3 ingredients (wet ingredients) in a bowl and whisk. Put aside.
3. In a larger mixing bowl, put the rest of the ingredients except for dried cranberries and other fruits. Mix well.
4. Add wet ingredient mixture to the dry mixture and mix well.
5. Transfer the mixture onto the prepared baking tray. Spread the mixture evenly on the tray in one layer. Bake in the oven, in medium part, for about 30 minutes, or until the mixture starts to brown. If the sides are browning too fast than the rest, stir the mixture a little in the middle of baking time.
6. When the mixture is freshly out of the oven, add all dried fruits and stir gently. Then leave the mixture to dry completely before transferring to an airtight container. Alternatively, you can wait for the freshly baked mixture to cool completely, and add dried fruits while transferring to the container. Keep in a cool place in your kitchen or in your fridge - in the fridge it can stay for a few weeks. Enjoy with vegan or normal yogurt or milk!