

Nutty Granola

This is my absolute favourite granola recipe and it is delicious. Over yoghurt with honey, sprinkled on baked fruit as a crumble topping or just to pick at ... it's yummy!

INGREDIENTS

- ♥ 3 cups GF rolled oats
- ♥ 1 cup flaked almonds
- ♥ 1/2 cup whole almonds
- ♥ 1 cup chopped hazelnuts
- ♥ 1/2 cup whole blanched hazelnuts
- ♥ 1/3 cup maple syrup
- ♥ 1/2 tsp salt
- ♥ 1 tsp cinnamon
- ♥ 1.3 cup coconut oil, melted

METHOD

- ♥ Preheat oven to 180C
- ♥ Combine all ingredients well and spread out across two trays
- ♥ Bake at 180C for 25 to 30 minutes, stirring well halfway through
- ♥ Let it cool down completely and store in an airtight container