

Granola *By Nanor Demirjian*

Ingredients

Dry Ingredients:

- 2 cups / 180 g rolled oats (not steel cut or quick cooking)
- 1/2 cup raw nuts (eg. sliced almonds, chopped pecans, sunflower seeds, pumpkin seeds)
- 1/2 cup dried fruit (eg. cranberries, chopped apricots, apple, raisins)
- 1 tablespoon ground cinnamon
- 1 pinch salt

Wet Ingredients:

- 1/4 cup honey
- 3 tablespoons coconut oil
- 1 teaspoon vanilla extract

Plus

- 1 egg white, whisked until foamy

Instructions:

1. Preheat oven to 140C/280F. Line a large baking tray with baking paper.
2. Combine and mix Wet EXCLUDING egg white in a large bowl.
3. Combine and mix all dry ingredients into wet ingredients.
4. Whisk egg white until foamy.
5. Mix in egg white.
6. Spread granola on the tray, leaving an empty space (circle shaped) in the center.
7. Bake for 45 minutes.
8. Take out the granola and let it cool, so the granola will firm up.
9. After about 20 minutes, break into clusters.
10. Store leftovers in an airtight container.

Serving Ideas:

1. In a bowl, put plain Greek yogurt.
2. Add granola on top.
3. Add fruit(s) of your choice on top.

Nanor's Comments

Granola is a great snack, and it's nice to be able to make it yourself because you can include all the ingredients (various types of nuts and fruits) you really like. I love to have granola with Greek yogurt and fresh fruit, especially with different types of berries on top.

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