



Homemade granola

Make your own delicious granola with Alpro Simply Plain Big Pot

Preparation

1. Pre-heat the oven to 160°C / fan 140oC / gas 3.
2. Mix the oats, chopped nuts and sunflower seeds together.
3. In another bowl mix, mix the apple juice, honey and sunflower oil until nice and smooth. Add the wet ingredients to the dry and then add the cinnamon and sea salt. Mix well so that everything is evenly coated.
4. Place the mixture on a baking sheet lined with parchment paper and put in the pre-heated oven for 20 minutes. Mix occasionally. Take out of the oven and mix in the dried fruit before putting back in the oven for another 10 minutes until the granola is golden brown and dry. Remove from the oven and let it cool.
5. Serve the granola with Alpro Simply Plain. To make it sweeter add some extra honey if desired. The granola will last up to three weeks in an airtight container. Super healthy and efficient too!



15 servings



50min



Ingredients

- 225g rolled oats
- 50g hazelnuts, chopped
- 50g almonds, chopped
- 50g sunflower seeds
- 200ml apple juice
- 40ml honey
- 50ml sunflower oil
- 1 tsp cinnamon
- 1/2 tsp sea salt
- 100g chopped dried fruit of your choice (e.g. apricots, dates, goji berries, raisins)
- 150g Alpro Simply Plain Big Pot

Made with

Simply Plain

