



# HOMEMADE GRANOLA

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DIFFICULTY **EASY** ♦ PREP TIME **15 MINS** ♦ BAKING TIME **45 MINS** ♦ MAKES **1 LARGE JAR**

***1 large egg white, beaten***  
***3 cups old-fashioned oats***  
***1 1/2 cups chopped nuts (we used almonds, cashews and pecans)***  
***1/2 cup coconut shavings***  
***1/2 cup honey***  
***1/4 cup olive oil***  
***1/4 cup seed mix***  
***2 tablespoons light brown sugar***  
***1/2 teaspoon kosher salt***  
***1/2 teaspoon ground cinnamon***  
***1/2 teaspoon vanilla extract***

Preheat the oven to 150°C.

Add all your ingredients into a large bowl and toss to combine. Once everything is well coated, transfer to and spread out on a rimmed baking sheet.

Bake the granola for about 45 minutes, stirring every 10 minutes. Once it's beautifully golden in colour, remove from the oven and allow to cool on the baking sheet. The granola will become crispy (and more yummy) as it cools.

If you like, add your favourite dried fruit or a handful of chocolate chips to the granola before storing it in an airtight container for up to 2 weeks.

