

# Jess' Granola

*This is such a treat and is gone in a matter of days. My sister Jess often makes some for each of her siblings when we get together and we all (well, I certainly do!) hide our portions from the children to make it last longer than a split second. I have made a few changes because I can't help myself – just boosting the coconut and nuts, adding in some chia seeds and using coconut or olive oil. This will be very much appreciated as a parcel on the door and will last quite well*



Makes around 10 cups

## Ingredients

1 cup coconut flakes  
¼ cup chopped dates  
1/3 cup of currants  
¾ cup dried apricots (or other mixed dried fruit)  
4 cups rolled oats  
¼ cup chia seeds  
½ cup sunflower seeds  
¾ cup of cashews  
½ cup macadamias  
½ cup natural almonds  
1 teaspoon salt  
1/2 teaspoon cinnamon  
1 teaspoon vanilla extract or vanilla bean paste  
¾ cup olive oil or coconut oil  
½ cup honey

## Method

Preheat your oven to 180 degrees or 170 degrees fan forced.

Chop the dried fruit into small chunks and place about a ¼ of the total into a very large bowl and the remain ¾ a separate smaller bowl.

Add ½ a cup of coconut flakes to each bowl of fruit.

To the large bowl, add the rolled oats, chia seeds and sunflower seeds.

Roughly chop the nuts and add these to the other dry ingredients along with the salt and cinnamon. Give this a good stir.

Warm the honey and oil in a saucepan over medium heat, stirring occasionally and add the vanilla. This is just to make for easy pouring and incorporation into the dry ingredients, so once a good liquid consistency is achieved, remove from the heat and pour into the large bowl.

Use a large spatula or your hands (be careful as it may be hot) to fully combine.

Line two baking trays with baking paper and pour half the mixture onto each.

Spread the mixture out in a thin layer over the entire area and press down firmly.

Bake for 11 minutes or until light golden then remove from the oven and set aside to cool on the trays on a cooling rack.

Once cool, break into clumps and combine with the remaining coconut and fruit mix.

Place into large airtight jars and adorn with a ribbon or some string and a tag that lists the ingredients.

### Notes:

The granola will keep well in an airtight container in a cool, dry place for up to six months but there is no way that this will not be eaten before then!

You can choose any mixture of nuts that you like as long as the total weight comes to around 300g. You can also choose whatever dried fruits that you like with a total weight coming to around 180g.

Fructose free options also work well here so feel free to use brown rice malt syrup in place of honey if you prefer.