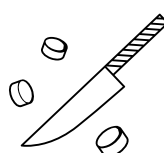


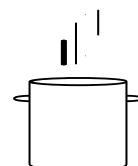


Fruity Cinnamon Granola

Make a big batch of this delicious granola for a quick go-to breakfast or snack.



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Ingredients

200g whole rolled oats

150g mixed nuts, seed and berries (we used pumpkin seeds, sunflower seeds, pine nuts, dried cranberries and goji berries)

50g almonds, crushed

2 tbsp chia seeds

40g dried apricots, finely chopped

2 tbsp The Groovy Food Company Organic Virgin Coconut Oil

1 tsp ground cinnamon

40g The Groovy Food Company Agave Nectar Light Amber and Mild

Directions

1. In a small pan gently warm the coconut oil until melted. Meanwhile combine the dry ingredients in a bowl then add the agave nectar and oil then stir until fully combined.
2. Spread onto a greased baking tray and bake in a pre-heated oven set at 180°C/gas mark 4 for 10-15 minutes.
3. Remove from the oven and leave to cool before crumbling into an airtight container.
4. Serve with some fresh berries, Greek yoghurt and another drizzle of agave if you like.