

Granola

makes loads, keeps for days
by Harry Sargent

Ingredients

- 150g golden syrup
- 30g extra virgin olive oil
- ½ tsp vanilla bean paste
- Flaky sea salt to taste
- 250g jumbo rolled oats
- 25g porridge oats
- 2 cereal bowls (1 litre) of mixed & roughly chopped:
 - Pecans
 - Walnuts
 - Brazil nuts
 - Hazelnuts
 - Pistachios
 - Almonds
- 1 cereal bowl (½ litre) of mixed:
 - Tart dried cranberries
 - Chopped dried dates
- 1 cereal bowl (½ litre) of mixed:
 - Sunflower seeds
 - Sesame seeds
 - Poppy seeds
 - Coconut flakes

Method

1. Preheat an oven to 140C Fan, and line two large baking trays with baking paper.
2. In a very large mixing bowl, use a rubber spatula to combine the syrup, oil, vanilla paste and salt. Thoroughly mix in both kinds of oats.
3. Mix through the nuts, then the seeds, then the fruit, and stir until everything is reasonably evenly combined.
4. Divide the mixture between the two trays, pressing it down into an even layer.
5. Bake for 30 minutes, or until well browned on top, swapping and turning halfway.
6. Leave to cool, then break up into clusters and store in an airtight container.