



For breakfast, serve with fresh or cooked fruit and milk or fruit juice of your choice.

Delicious as a snack, also over fruit for dessert with a dollop of ice cream.

This recipe fills about two regular ice cream containers. It can be spread over two roasting dishes to toast. The recipe can be halved for a smaller household.

### **Coconut Granola**

- 8 cups whole rolled oats
- 4 cups coconut flakes
- 1 cup cashew pieces
- 1 cup slivered almonds
- 1 cup coconut oil
- 1 cup runny honey
- 1 Tablespoon Koefaga Vanilla Paste

Pre-heat the oven to 150°C

Heat together gently the coconut oil, honey and vanilla paste.  
Place all the other ingredients in a large bowl and mix together.  
Pour over the liquid and mix well to coat the ingredients.

Place in the oven and cook for around 20 minutes until toasted to your preference. Stir a couple of times so the granola cooks evenly. The coating can be quite toffee-like. Turn out onto non-stick paper to cool before stirring to break up clusters. Store in an airtight container.