



GLUTEN FREE NUTTY GRANOLA

This weeks recipe of the week uses some of our favourite gluten free ingredients including rolled quinoa, blanched almond meal and chopped pecans. It's simple to make, healthy and delicious.

Ingredients:

1 1/2 cups of roughly chopped almonds, macadamia nuts and pecans (1/2 cup of each)

1 cup rolled quinoa

1/2 cup finely ground blanched almond meal

1/2 teaspoon ground cinnamon

1/4 teaspoon salt

1/4 cup pure maple syrup

1/2 cup coconut flakes

Method:

Preheat your oven to 180°C and line a large baking tray with baking paper.

Add all the ingredients to a large bowl and using a spatula fold until clusters form and the mixture is well combine.

Place onto the baking tray and spread evenly across, keeping some of the formed clusters together.

Bake for 20 minutes and then turn the granola over gently on the tray before another 5-10 minutes until the edges are golden brown and the granola is soft (the granola crisps up on cooling).

Place the baking tray aside to cool completely before serving. Serve with your favourite milk, yoghurt and fresh fruit.

Note: Store in an airtight glass jar to keep fresh

Gluten Free | Dairy Free | Refined Sugar Free