Brazil Nut & Almond Granola

Big, craggy clusters of oats and nuts — the kind of granola that makes the shop-bought version feel thin.

PREP	COOK	TOTAL	SERVINGS	DIFFICULTY
10 min	**20 min**	**30 min**	**10**	**EASY**

Ingredients

- 200 g porridge oats
- 50 g Brazil nuts (roughly chopped)
- 50 g almonds (roughly chopped)
- 80 g honey
- 2 tbsp coconut oil (melted)
- 1 pinch sea salt and ground cinnamon (optional)

Method

1. Heat the oven to 200°C (fan 180°C).
2. Mix the oats, nuts, honey, coconut oil and salt together in a large bowl until everything is lightly coated.
3. Spread evenly over a baking sheet.
4. Bake for about 20 minutes, stirring halfway to brown evenly.
5. Let it cool completely on the tray — it crisps up as it cools, so don't worry if it seems soft coming out of the oven.

Tips & swaps

- Keeps for about 4 weeks in a well-sealed container in a cool, dry place.

Storage & reheating

Keeps for about 4 weeks in an airtight container.

Nutrition (per serving)

KCAL	PROTEIN	CARBS	FAT	FIBRE
210	**5g**	**22g**	**11g**	**3g**

Estimated values, for guidance only. Contains: Oats (gluten), Tree nuts (Brazil nuts, almonds).