



## Ballynahinch Granola

### Ingredients:

Ballynahinch Granola (900g Granola Mix)	30g Hazelnuts
400g Porridge Oats	50g Dessicated Coconut
60ml Sunflower Oil	100g Mixed Seeds
50ml Maple Syrup	½ teaspoon Vanilla Essence
50ml Honey	50g Sultanas
50g Flaked Almonds	50g Dried Apricots
40g Pecans	

### Method:

- Put the oats, almonds, pecans, hazelnuts, coconut and seeds into the mixer on low speed.
- Mix the oil. Honey, maple syrup and vanilla in a jug and pour onto the oat mix, ensure it's well mixed.
- Spread the granola mix into baking trays and bake at 150°C for 30 mins - stirring after every 10 mins.
- Turn down the temp to 140°C and bake for 30 mins until golden brown, stirring every 6/7 mins.
- Remove from oven, allow to cool and add the raisins and apricots.
- Store in an airtight container.