

AIRFRYER GRANOLA



INGREDIENTS

- 500g jumbo rolled oats
- 2 tbsp coconut oil
- 2 tbsp agave nectar
- 1-2 tbsp honey
- 100g mixed seeds (sunflower seeds, pumpkin seeds, sesame seeds, linseed)
- 50g almonds flaked or whole
- 20g chia seeds
- 75g raisins
- 75g dried cranberries

DIRECTIONS

- 01 Heat your air fryer to 180 C.
- 02 Melt the coconut oil, honey and agave nectar on low heat for a few minutes.
- 03 Put all the oats, nuts and seeds into a large bowl.
- 04 Pour the melted oil over the oats, nuts and seeds and mix together well.
- 05 Line the air fryer basket with baking paper and add in your oat mixture. I divide mine between the two baskets and spread it out.
- 06 Cook for 10-15 mins, turning frequently so it cooks evenly.
- 07 Once evenly cooked and lightly toasted, turn it out onto a large tray to cool, and add in the raisins and cranberries.
- 08 Once cool, store in an airtight container and use within a few weeks.

I enjoy mine with Total Fage 5% Greek yoghurt and berries or rhubarb compote.

