TREWITHEN DAIRY
GLYNN VALLEY · CORNWALL

HOMEMADE GRANOLA

DESCRIPTION

Baking your own granola is incredibly easy and if you make a big batch it lasts the week. We also use our granola as a lazy garnish for classic desserts like Eton Mess or to add extra crunch to an apple crumble.

40 mins

serves 6

INGREDIENTS

150 ml Trewithen Dairy Cornish Milk
500g Oats
250g mixed chopped Nuts
75g Pumpkin Seeds
75g Sunflower Seeds
250g Dried Fruit
350g Honey
Trewithen Dairy Cornish Milk, to taste.
1 tsp ground Ginger
1 pinch of Sea Salt
Sumac and Pomegranate Molasses

METHOD

Preheat your oven to 180 □C and stir your mixture together in a large bowl with your honey. It may help warming the honey so that it is a bit runny to coat the oaty mixture. Spread the mixture onto a baking tray and bale until crunchy and starting to turn golden.

Serve your Granola with Trewithen Dairy Cornish Milk and top with some fresh fruit and Yoghurt – Strawberry & Honey for a special treat...