

 **trade aid**



Kirikiroa granola

Cooks note: This is a very forgiving recipe. You can replace most of the ingredients with alternatives that you may have in the pantry. Try coconut oil for the olive oil. Any dried fruit, nuts and seeds can be used. Swap the honey with date or maple syrup for a vegan alternative. We used an almond butter containing chia seeds but you could try cashew or peanut butter.

Ingredients:

1 ½ cups	Rolled oats	3 tbs	Olive oil*
1 tsp	Cinnamon*	½ cup	Date syrup (or other sweetener)
¼ tsp	Grated nutmeg*	1 tsp	Vanilla essence*
½ cup	Desiccated coconut	3 tbs	Almond butter
½ cup	Nuts (we used pecans and almonds)	½ cup	Dried fruit (optional)
2 tbs	Flaxseed	1	Pinch salt
1 tbs	Sesame seeds		

Method:

1. Mix dry ingredients, nuts and seeds in a large bowl.
2. Warm olive oil, date syrup, vanilla essence and add to dry ingredients. Stir.
3. Add almond butter and mix it around but don't blend it in perfectly.
4. Bake for 20 to 25 minutes at 160c, stir occasionally.
5. Add dried fruit towards end of cooking.
6. Allow to cool and store in an air tight container.

Tip:

You can use whatever nuts and dried fruits you prefer for this recipe. We used guava*, raisins* and dried banana along with pecans and almonds*.

***Find this ingredient at your local Trade Aid store or stockist.**

See www.tradeaid.org.nz for more recipes