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PREP: 10mins
COOK: 25mins
SERVES: 6

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# Nutty Vanilla, Maple & Coconut Granola

This homemade granola is packed with wholesome ingredients to create the perfect blend of crunchy, nutty, and slightly sweet flavours. Whether enjoyed as a snack, sprinkled over yogurt, or mixed with milk, this granola offers a satisfying and nutritious breakfast or treat.

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## Ingredients

4 cups rolled oats
1 cup hazelnut kernels, halved
1/2 cup pumpkin seeds
1/4 cup chia seeds
2/3 cup coconut flakes
2 tsp ground cinnamon
1/2 tsp sea salt
1/3 cup Queen Pure Maple Syrup
2 tsp Queen Organic Vanilla Extract
1/2 cup coconut oil, melted

## Method

**STEP 1**

Preheat oven to 180°C and line a large baking sheet with baking paper.

**STEP 2**

In a mixing bowl, combine oats, hazelnuts, pumpkin seeds, chia seeds, cinnamon and salt and toss well.

**STEP 3**

In a separate measuring jug combine melted coconut oil, maple syrup and vanilla extract and whisk with a fork until combined then pour the liquid mixture into the oat mixture and stir until evenly coated.

**STEP 4**

Spread the mixture onto the lined baking sheet and bake for 10 minutes, then toss the mixture well and bake for a further 10 minutes. Add the coconut flakes and toss again, baking for a further 5 minutes until the edges of the coconut flakes are golden.

**STEP 5**

Remove from oven and set aside until the granola has cooled completely. Once cool, store in jars or air tight containers in your cupboard for up to a month.

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