



PREP: 15 min
COOK: 25 min
SERVES: 5 cups

Coco Maple Granola with Blueberries

Coconut, maple and sweet blueberries flavour this super-simple granola. It's so easy to make, and perfect for a sweet, wholegrain packed breakfast.

Ingredients

2 cups (180g) rolled oats
1 cup (40g) puffed rice
1/2 cup (45g) desiccated coconut
3/4 cup (120g) dried blueberries
1/2 cup (80g) currants
100ml coconut oil
1/2 cup (125ml/165g) Queen Pure Maple Syrup
2 teaspoons Queen Organic Vanilla Bean Paste
1/2 teaspoon salt

Method

STEP 1

Preheat oven to 170C (fan forced). Line a large tray with baking paper. Combine oats, puffed rice, coconut, blueberries and currants in a large bowl.

STEP 2

Combine melted coconut oil with Pure Maple Syrup, Vanilla Bean Paste and salt. Add to dry ingredients and mix well. Spread on prepared tray and bake for 20-25 minutes until golden. Allow to cool completely on the tray before breaking up into pieces.

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