

Granola

Ingredients

2 cups puffed quinoa
2 cups coconut flakes
1 cup almonds, chopped
1-2 cups of mixed nuts - I like pecan,
walnuts, macadamia or brazil

½ cup sunflower seeds

½ cup pumpkin seeds

½ cup chia seeds

¼ cup linseed

1 cup dried cranberries

½ cup dried gogi berries

Directions

Everything can be changed quantity wise or swapped/left out.

I toast nuts, seeds and coconut separately on a baking paper lined baking sheet, at 160C for approximately 7-8 mins, giving them a shake/stir at half way mark.

Coconut flakes cook quicker, but need to be completely dry.

Combine the mix, once cooled, and it will store for months in a Tupperware container.

This makes over 10 cups ... you can easily cut recipe in half or 1/4

