

## Crunchy Granola with Plum and Yoghurt

Serves: 40 tastes

### Equipment:

Measuring cups and spoons  
Large mixing bowl  
Spatula  
Large baking tray with baking paper  
40 serving glasses

### Ingredients:

4 cups of rolled oats  
3/4 cup coconut flakes  
1/2 cup puffed quinoa  
1/2 cup pepitas  
1/2 cup sunflower seeds  
1 teaspoon cinnamon  
1 teaspoon vanilla  
Large pinch of fine salt  
1/2 cup melted coconut oil  
1/2 cup honey (or maple syrup)  
1/2 cup chopped dried apple  
1/4 cup chopped dried cranberries

### To serve

1 tablespoon stewed plum per glass  
1 tablespoon vanilla yoghurt per glass

### What to do:

1. Preheat oven to 160°C, eco fan setting.
2. Measure all the dry ingredients into the mixing bowl, except for the dried fruit.
3. Add the melted coconut oil, then the honey (this helps to prevent the honey sticking to the measuring cup).
4. Stir with a spatula until the ingredients are well combined.
5. Spread out on the baking tray, push down on the mixture with the spatula to help it hold together.
6. Place in the middle of the oven and cook for about 20 minutes, checking occasionally to make sure the edges are not getting too brown.
7. Remove the tray from the oven and stir the granola. Return for another 5-10 minutes until the granola is golden brown. Remove from oven, sprinkle over the dried fruit and then leave undisturbed until cooled.
8. Place a tablespoon of stewed plum into each glass, followed by a tablespoon yoghurt. Sprinkle with granola.

