

Nigella's Granola

Feast



450g rolled oats
4 tblsp runny honey
120g sunflower seeds
100g soft brown sugar
120 sesame seeds
250g natural whole almonds
175g apple compote/apple sauce
1 tsp Maldon salt
2 tsp ground cinnamon
2 tblsp sunflower oil
1 tsp ground ginger
300g raisins
120g brown rice syrup/rice malt syrup/
golden syrup

Mix everything together except raisins in large mixing bowl. Spread mixture out on two large baking trays and bake at Mk 3/170° oven turning over about half way through baking and re-distributing the granola evenly during the baking process.

The object is to get it evenly golden without toasting it too much in any one place. This should take anything from about 40 mins. Note that gas ovens don't brown as fast as electric and that you have to watch it carefully once it starts to brown. Unlike Nigella, I turn the mixture continually throughout the process – don't be tempted to leave the kitchen whilst the cooking process takes place!

Once it's baked, allow to cool and mix together with raisins before storing airtight.