



Desertu Klubas

Christmas granola

300g oatmeal
50g pumpkin seeds
50g sunflower seeds
50g cashews
50g walnuts
50g toasted coconut flakes

100g unrefined coconut oil
120g maple syrup
1 tsp cinnamon
8 cardamom pods
Zest of 2 oranges

Preheat the oven to 160°C.

Melt the coconut oil.

Crush the seeds inside the cardamom pods.

Mix everything except the coconut flakes by hand until smooth.

Spread on a baking tray lined with baking paper. Do not press it down too firmly to allow hot air to circulate.

Bake for 40 minutes, stirring halfway through. Once baked, mix with the toasted coconut flakes.

When cooled, store in an airtight container and enjoy with yogurt, porridge, pancakes, or simply as a crunchy snack.