

How to make granola

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How to make granola

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When the cooler months set in it, it's the perfect time to whip up some warming granola. Kate Walsh shares her version, that's not too sweet and lightened with some puffed quinoa. Serve on a chilly morning with warm milk and extra honey.

Apple & ginger granola

Ingredients (Serves 10)

- 1 free-range egg white
- 1 tbsp cold water
- 1 tbsp light-tasting vegetable oil
- ¼ cup honey
- 1 tsp natural vanilla extract
- 1 tsp sea salt
- 1 tsp ground cinnamon
- 2 cups rolled (porridge) oats (not the instant or quick-cooking variety)
- ¼ cup pepitas (pumpkin seeds)
- ½ cup almonds, roughly chopped
- ¼ cup shredded coconut
- ¾ cup dried apples, diced
- ½ cup un-sugared crystallised ginger, cut into bite-sized pieces

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- 1 cup puffed quinoa

Method

Preheat the oven to 160°C and line a large baking tray with baking paper. It's best to use a tray that has sides, so the granola doesn't spill out everywhere.

Whisk together the egg white and water until slightly foamy. Add the oil, honey and vanilla extract and give it a good stir. Add your sea salt, cinnamon, oats, pepitas and almonds. Stir vigorously with a wooden spoon, making sure all the ingredients are well coated.

Evenly spread the mixture over the lined baking tray, making sure the layer is no more than a centimetre thick, otherwise the granola won't crisp up nicely.

Toast in the oven for 30 minutes, or until golden, stirring every 10 minutes. Allow to cool to room temperature, then break into small pieces. Sprinkle over the apple, ginger and puffed quinoa (or your favourite combination of dried fruits and puffed grains) and mix to combine.

Transfer to a large jar or airtight container and store in the pantry. The granola will keep for up to a month.

Recipes: [Kate Walsh](#)

Photography: [Kate Holmes](#)

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