

Allergens*:



Gluten



Eggs



Tree nuts

Cranberry and orange granola



Cost
per person
44p

See
ingredients
and cooking
method
overleaf...



Serves 10

This granola is delicious! Quick and delicious, it's fantastic with plain yogurt and fresh fruit for breakfast.



Equipment

- Baking tray
- 2 large mixing bowls
- Whisk
- Weighing scales
- Wooden spoon
- Zester/grater
- Juicer
- Oven

**Fitter
Futures**
Warwickshire

Funded by Warwickshire County Council

* Ingredients and allergens may vary from different food shops and any Quorn products can contain egg, gluten, and milk, so to always check the label

Cranberry and orange granola



Ingredients:

- 300g porridge oats
- 100g dried cranberries
- 100g pecans
- 1 orange (zested and juiced)
- 2 egg whites
- 1 tbsp mixed spice
- 2 tbsp honey or maple syrup



Method:

Preheat oven to 150c.

Whisk the egg whites to stiff peaks then set aside.

Mix the oats, mixed spice, cranberries, pecans, and orange zest.

Add in the egg whites, then add the honey and orange juice.

Spread evenly on a baking tray and cook for 30 minutes until golden and crisp.

Once cooled, break into chunks and serve with whatever you like- yogurt and fruit, or simply with milk!