

Quinoa Granola by Donna Hay

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Zutaten

300 g white quinoa, uncooked (I took red quinoa from [Davert](#))

135 g quick cooking oats (I actually used millet flakes)

70 g raw seeds or nuts such as chia, sunflower seeds, flaxseeds etc.

1/2 teaspoon ground cinnamon

60 ml maple syrup

2 tablespoons vegetable oil

To serve:

Creamy and thick plain yoghurt such as greek yoghurt

Fresh fruit such as berries etc.

Zubereitung

1. Preheat the oven to 180°C and line a baking tray with non-stick baking paper.
2. In a large bowl, combine all of the ingredients and mix well to combine.
3. Spread the mixture over the baking tray, and bake for 15 minutes or until golden.
4. Allow to cool completely and break it up. It's not supposed to stick together, so don't worry if it doesn't.
5. Serve it with natural yoghurt and top with chopped up fresh fruit such as strawberries.

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