**Crunchy, munchy, country granola.**

**( From Bay Class)**

This is a great recipe for crunchy muesli with lots of goodness mixed in. Bay Class decided that we could improve on the topping and after deep discussion we came up with this recipe.

**Ingredients**

* 125ml/4fl oz [maple syrup](http://www.bbc.co.uk/food/maple_syrup) or HONEY
* 25g/1oz [caster sugar](http://www.bbc.co.uk/food/caster_sugar)
* 25ml/1fl oz [sunflower oil](http://www.bbc.co.uk/food/sunflower_oil)
* ½ tsp [vanilla extract](http://www.bbc.co.uk/food/vanilla_extract)
* 500g/1lb 2oz jumbo rolled [oats](http://www.bbc.co.uk/food/oats)
* 175g/6oz mixed seeds (like pumpkin, sunflower, sesame or linseeds)
* 150g/5oz [pecans](http://www.bbc.co.uk/food/pecan_nut) (or walnuts)
* 50g/2oz whole [almonds](http://www.bbc.co.uk/food/almond)
* 25g/1oz [flaked almonds](http://www.bbc.co.uk/food/flaked_almonds)
* 75g/2¾oz [desiccated coconut](http://www.bbc.co.uk/food/dessicated_coconut)
* pinch of [salt](http://www.bbc.co.uk/food/salt) (optional)
* 2 tsp [cinnamon](http://www.bbc.co.uk/food/cinnamon) (optional)
* 150g/5½oz dried [cranberries](http://www.bbc.co.uk/food/cranberry)
* Greaseproof paper

**Preparation method**

* 1. Preheat the oven to 170C/325F/Gas 3. Line two large roasting trays with parchment paper and set aside.
  2. Now this is the really fun bit. Put the maple syrup, sugar, oil and vanilla extract into a large bowl and mix well. Then toss in the oats, mixed seeds, pecans (or walnuts), whole almonds, flaked almonds, coconut and salt and cinnamon (if using). Give it a good stir and then get your hands in, picking it up and letting it fall down to coat and moisten everything really well.
  3. Pour the mixture onto the roasting trays and spread it out evenly. Bake in the oven for about 15 minutes, giving it a good stir and swapping them about on their shelves half way through.
  4. The granola should be golden-brown when cooked. Remove and leave to cool completely before stirring the cranberries through. Store in an airtight container for up to a month

To serve, we top each small portion with a dollop of natural yoghurt and then a small handful of grated apple. We found that apple goes brown very quickly so either prepare the apple at the last minute or toss the grated apple in lemon juice.