



Quinoa and Wattleseed Granola



DIFFICULTY: EASY



PREPARATION TIME: 15
MINUTES



COOKING TIME: 25 MINUTES

Ingredients

Dry Ingredients

2 cups puffed quinoa
2 cups rolled oats
1 cup flaked coconut
1/2 cup chopped natural almonds
1/2 cup sunflower seeds
1 tablespoon [Gewürzhaus Wattleseed Roasted](#) (see note)

Wet Ingredients

1 egg white
2 tablespoons rice malt syrup
2 teaspoons vanilla

Notes

[Gewürzhaus Wattleseed Roasted](#) can be purchased online or in-store. For more information please visit:
<https://gewurzhaus.com.au/product/wattleseed-roasted/>

Method

Preheat the oven on CircoTherm® to 160°C.

Combine the dry ingredients in a bowl and mix well.

Whisk together the egg white, syrup and vanilla until quite foamy then stir through the dry ingredients and mix well. Spread the mix onto a universal tray lined with paper.

Bake for 20-25 minutes, stirring twice during the cooking process, until golden. Cool thoroughly on the tray then transfer to an airtight container.