Haigh's Chocolate, Tahini, Mixed Nut & Cranberry Granola

Preparation time: 20 mins | **Cooking time:** 30 minutes | **Serves:** 1.5kg approximately | **VF**

3 cups (270g) rolled oats
1 cup (145g) brown rice flakes
1 cup (160g) almonds
1 cup (140g) shelled pistachio nuts
1 cup (140g) macadamia nuts
½ cup (100g) pumpkin seeds
½ cup (75g) sunflower seeds
½ cup (125g) maple syrup
½ cup (140g) tahini
2 tablespoons olive oil
1 tablespoon finely grated orange zest
1 tablespoon vanilla extract
1 tablespoon ground cinnamon
2 cups (260g) dried cranberries
100g Haigh's Dark Chocolate Pastilles, roughly chopped
2 cups (100g) flaked dried coconut, toasted

1. Preheat the oven to 160°C (140°C fan-forced) and line two baking trays with baking paper.
2. In a large mixing bowl combine oats, rice flakes, almonds, pistachio nuts, macadamia nuts, pumpkin and sunflower seeds, stirring to combine.
3. In a small saucepan, combine maple syrup, tahini, olive oil, zest, vanilla and cinnamon over a low heat, stirring until tahini softens and is well combined. Pour over the oat mixture stirring until evenly coated and combined.
4. Evenly divide mixture between prepared baking trays and place in preheated oven for 25 minutes, stirring mixture after 15 minutes. Remove baking trays from oven and allow granola to cool completely.
5. Place granola in a large mixing bowl, add cranberries, chocolate and coconut flakes, stirring until mixture is well combined. Place in airtight containers and use within 3 months.

VF = Vegan Friendly

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