

Healthy Peanut Butter Granola

A delicious granola that you will want to eat every single day

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INGREDIENTS

- 200g rolled oats
- 100g raisins / 3tbsp honey
- 1tsp vanilla paste/extract
- 3-4tbsp peanut butter



DIRECTIONS

1. Add all ingredients into a medium bowl and mix well with your hands. Start with three tablespoons of peanut butter and if the granola looks too dry, add another tablespoon. This granola is pretty dry even when you add four tablespoons of peanut butter and you want to keep it that way, don't add too much. (See video)
2. Cover a baking tray with parchment paper and spread the granola mix evenly over the parchment paper.
3. Bake the granola in 150°C bottom top heat at the middle shelf of the oven for 7 minutes then mix a little and bake for another 7 minutes.
4. Remove from the oven and allow to cool completely.
5. Store the cooled granola in an airtight glass jar or a container.

TIP. If you don't like raisins you can substitute with honey to give the granola some sweetness (see measurements in the ingredients list). You could also leave both the honey and the raisins out but then the granola will not have any sweetness to it.

TIP. If making a double portion, make sure to use two baking trays for baking the granola.