

# What Katie ate...

## EASY CHOCOLATE GRANOLA WITH YOGHURT, BERRIES + HONEY

### YOU WILL NEED

3 cups porridge oats  
1 cup whole almonds  
1 cup whole hazelnuts  
1 heaped tbsp cocoa powder  
1 cup puffed quinoa  
Good quality maple syrup  
Pinch salt

### YOU WILL ALSO NEED

Natural/Greek yoghurt  
Runny honey  
Fresh berries

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**SERVES 10**

# What Katie ate...

## EASY CHOCOLATE GRANOLA WITH YOGHURT, BERRIES + HONEY

Preheat oven to 180 °C/350 °F.

Combine oats, almonds, hazelnuts, cocoa and salt in a large mixing bowl, add a few glugs of maple syrup to coat well, mix all together and turn out onto a baking tray or 2, lined with non-stick parchment.

Bake in oven for 1 hour or so until toasted and golden brown. Check occasionally and mix up with a large spoon to ensure even toasting.

Allow to cool, add to a mixing bowl then stir in the puffed quinoa.

Serve with a drizzle of honey, yoghurt and fresh berries or fruit of your choice.