



# Winterly Granola with Orange

🕒 Preparation time: 15 minutes

👤 Portions: 8

Cooking time: 20 minutes

**Total time: 35 minutes**

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## Ingredients (6 servings)

- 50 g (1.7 oz) pecan nuts (or almonds)
- 250 g (8.8 oz) oats
- 50 g (1.7 oz) coconut flakes
- 50 g (1.7 oz) coconut palm sugar
- 50 g (1.7 oz) pumpkin seeds
- 1 tbsp. cinnamon
- 1/2 tsp. Cardamom
- Optional: a small pinch of ground cloves
- 1 pinch of nutmeg
- 1 pinch of salt
- Zests of half an organic orange
- 50 ml (1/4 cup) coconut oil
- 40 ml (1.35 oz) maple syrup
- 2 tbsp. tahini
- 40 g (1.5 oz) pistachios
- Optional: candied ginger (as much as you like, approx. 5 chunks, chopped)
- 100 g (3.5 oz) dried cranberries

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## Zubereitung (15 Minuten Arbeitszeit + 25-30 Minuten Backzeit)

1. Chop the pecans to the desired size and mix with the oat flakes, coconut flakes, coconut palm sugar and pumpkin seeds in a bowl.
2. Mix in cinnamon, cardamom, a pinch of ground cloves, some nutmeg, salt and the zests of half an organic lemon.
3. Preheat oven to 160 °C/ 320 F° fan and line a baking tray with parchment paper (or line a large baking pan).
4. Heat briefly coconut oil, maple syrup and tahini in a pot while stirring until an even, creamy liquid is obtained. Add warm coconut tahini-mix to the granola ingredients, mix well and spread the ingredients on the baking tray.
5. Roast granola at 160 °C/ 320 F° fan for about 18-20 minutes. Stir gently with a spoon every 10-15 minutes.
6. When the granola is nicely roasted and golden brown, remove it from the oven. Chop the pistachios and candied ginger.
7. Mix granola with chopped pistachios, cranberries and, if you like, with some candied, chopped ginger. Keep granola in an airtight sealed glass and enjoy a little Advent flavour every day. Perfect as cereal but also as a delicious little snack in between.