

EASIEST-EVER GRANOLA LOAF

Serves: 6-8

Hands-on time: 10 minutes

Hands-off time: 1 hour

INGREDIENTS

2 large eggs

½ cup (100g) light brown sugar

½ cup (125ml) vegetable oil

½ cup (125ml) double cream plain yoghurt

1½ cups (180g) whole wheat flour

1 tbsp (15g) baking powder

½ tsp salt

3 cups Kellogg's® Nutty Delight Granola

1 cup grated carrots

Serving suggestion:

Butter

METHOD

1. Preheat the oven to 180°C and line a 24x13cm loaf tin with baking paper, ensuring it hangs over the sides of the tin.
2. In a large mixing bowl, use a whisk to beat together the eggs, sugar and oil. Stir in the yoghurt and mix well. **Chef's Tip: Yoghurt will give your loaf a soft crumb!*
3. Sieve in the whole wheat flour, baking powder and salt and fold in until just combined.
4. Add in 2 cups of the Kellogg's® Nutty Delight Granola and the grated carrots and stir gently to combine.
5. Pour the mixture into the prepared loaf tin and smooth out the top using a spatula. Scatter the remaining 1 cup of granola over the batter in an even layer.
6. Place the tin in the oven and bake for 35-40 minutes or until golden brown and a skewer inserted into the centre comes out clean. **Chef's Tip: Cover the top of the loaf with foil halfway through baking if the granola is browning too fast!*
7. Allow the loaf to rest for 10 minutes before lifting it out of the tin, using the baking paper to assist, and placing it onto a serving board.
8. Slice the loaf into even slices, spread with butter, serve with tea and ENJOY! **Chef's Tip: Cover the bread in cling film to keep it fresh for up to 3 days!*