

CLASSIC GRANOLA RUSKS

Makes 28

Hands-on time: 20 minutes

Hands-off time: 6 hours

INGREDIENTS

3 cups (500g) self-raising flour

1 tsp salt

1 cup dark brown sugar

2½ cups Kellogg's® Nutty Delight Granola

2 cups (500ml) buttermilk

2 large eggs

½ cup (120g) melted butter

¼ cup oil

METHOD

1. Preheat the oven to 180°C and line a large rectangular baking dish (26x20cm) with baking paper hanging over the sides of the dish. **Chef's Tip: Grease the baking paper with non-stick spray to ensure the batter won't stick to the paper.*
2. In a large bowl, sieve the self-raising flour and salt and add in the sugar and the Kellogg's® Nutty Delight Granola and stir to combine.
3. Make a hollow in the middle of the flour mixture and pour in the buttermilk, eggs, melted butter and oil and whisk everything together lightly until just combined. **Chef's Tip: For a less costly alternative to buttermilk, combine 1 cup of milk and 1 tablespoon of lemon juice. Mix to combine and, when curdled, add to the dry ingredients as you would with buttermilk!*
4. Pour the batter into the prepared baking dish and use a spatula to even out the top.
5. Bake the batter in the oven for 45 minutes or until a skewer inserted in the centre comes out clean. **Chef's Tip: If the top becomes too dark during baking, loosely cover the dish with foil.*
6. Remove the tin from the oven and turn the oven temperature to 75°C. Allow the rusks to cool completely in the tin.
7. Once cool to the touch, remove the rusk-bake from the baking dish, using the baking paper to assist and place it on a cutting board.
8. With a bread knife, cut into rusk-sized slices, about 28. Arrange the pieces on a cooling rack placed over an oven tray and place the rusks back in the oven for 5 hours with the door slightly ajar. **Chef's Tip: Use the end of a wooden spoon to keep the door ajar!*
9. Allow the rusks to cool completely.
10. Serve and ENJOY! **Chef's Tip: Store the rusks in a jar for 2-3 weeks!*