

5-INGREDIENT MICROWAVE GRANOLA BRITTLE

Makes 18 pieces

INGREDIENTS

$\frac{3}{4}$ cup sugar

$\frac{1}{3}$ cup golden syrup

2 cups Bokomo Nature's Source Nutzy Crunch Granola

1 tbsp butter

1 tsp baking soda

METHOD

1. Line a medium-large baking tray with greaseproof paper. Prepare your spoon by lightly spraying it with grease-spray to prevent the mixture from sticking to it.
2. In a large microwave-safe bowl, combine the sugar and golden syrup together, ensuring that they do not fill the bowl more than $\frac{1}{4}$ way full.
3. Microwave the mixture on a high heat for 5 minutes. Keep a close eye on it to ensure that it does not spill over the bowl.
4. Carefully remove the bowl from the microwave and, working fast, pour in the Bokomo Nature's Source Nutzy Crunch Granola and butter and stir with a greased spoon to combine.
5. Place the bowl back in the microwave and heat on high for 1 minute until the mixture turns into a caramel colour.
6. Quickly add the baking soda and mix well to combine. The mixture will start to look creamy and caramelized.
7. Quickly pour the mixture over onto the prepared, lined tray and smooth it out by pressing a small piece of greaseproof paper over it.
8. Allow the brittle to set for 45-60 minutes before breaking it up in shards. Serve as a snack and ENJOY!