

Granola Breakfast Tarts



Ingredients:

- 1 1/2 cups rolled oats
- 1/2 cup shredded coconut
- 2 tbsp chia seeds
- 1/2 tsp cinnamon
- 1/4 cup + 1 tbsp coconut oil
- 1/4 cup honey or maple syrup

Filling

- 1 cup natural yoghurt or coconut yoghurt (may need a bit more or less depending on the size of your tarts)
- 1 tbsp honey, stevia, or another sweetener (optional, I didn't add any sweetener)
- A spoonful of lemon curd per tart

Instructions:

1. Pre-heat oven to 180 Degrees Celsius
2. Combine oats, coconut, chia seeds and cinnamon in a large bowl, set aside
3. Melt coconut oil and honey in a small saucepan over a low heat
4. Pour melted oil & honey over dry mixture and stir to coat well
5. Place spoonfuls of the mixture into greased tart tins, using the spoon to press in as much as possible
6. Bake for around 15 minutes, checking to ensure they don't brown too quickly
7. Remove from the oven and working quickly press into the tin using the back of a spoon a second time
8. Allow to cool completely before removing from the tins
9. Add spoonfuls of the yoghurt mixture into each tart and top with a spoonful of lemon curd and your desired fresh fruits!
10. Add some edible flowers to make it picture perfect

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