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Match Granola and Blueberry Breakfast Pot

<http://properfoodie.com/matcha-granola-and-blueberry-yogurt-breakfast-pot/>

Homemade granola mixed with the distinctive flavour of green Matcha powder and served with yogurt and blueberries.

Ingredients:

200g Greek yogurt
100g blueberries
200g rolled oats
1/2 tsp Matcha powder
1 tbsp olive oil
2 tsp clear honey or syrup
1 tsp desiccated coconut

Method:

To make the Matcha granola:

Pre heat the oven to 180 degrees C.

In a mixing bowl combine the oats, oil, Matcha, honey and coconut.

Mix well then spoon the mixture into the centre of a baking tray, keeping the mixture together and at least 1cm thick.

Bake for 25-30 minutes. Check occasionally by breaking up, turning the oats and bringing back together. This should help the granola to cook evenly. Once the granola has started to turn golden brown, remove from the oven and allow to cool.

To make the granola yogurt pot:

Whilst the granola is cooling layer the blueberries and yogurt in a bowl or short glass. Loosely break up the granola then crumble over the top of the yogurt and blueberries.

Grab a spoon and dig in - add extra granola if it's great and you want more :-)

Double or triple the quantities of granola if you want to store some away for the next few days.

