QUICK BIRCHER MUESLI - with fruit salad & yoghurt

WHAT YOU NEED:

BIRCHER MUESLI: serves 8

- 2 cups quick oats
- 1 cup rolled oats
- 1 cup apple juice
- 1 cup milk
- $\frac{1}{2}$ tsp cinnamon
- 2 Tbs honey
- $\frac{1}{4}$ cup sultanas
- $\frac{1}{4}$ cup craisins (dried cranberries)
- $\frac{1}{4}$ cup currants
- 6 dried dates, chopped
- 6 dried apricots, chopped
- 1 apple, peeled with skin on
- 1 pear, peeled with skin on

TOPPINGS:

- 2 cups vanilla yoghurt
- $\frac{1}{4}$ cup pepitas/sunflower seeds
- 2 cups fruit salad (mix of fresh and canned fruit)

ALLERGIES/INTOLLERANCES: A gluten/dairy free alternative will be provided. Any questions, please see Mrs Felton.

WHAT TO DO: BIRCHER MUESLI

- 1. Measure the quick and rolled oats and place into a medium sized bowl.
- 2. Add apple juice and milk. Mix together with a wooden spoon.
- 3. Add cinnamon, honey, sultanas, craisins and currants. Mix.
- 4. Cut dates and apricots into small pieces with scissors. Add and mix.
- 5. Grate apple and pear. Add, mix well and set aside for at least 30 mins.
- 6. Serve topped with yoghurt, fruit salad and pepitas/sunflower seeds.

WHAT TO DO: FRUIT SALAD

- 1. In a small bowl place 1 cup canned fruit salad. Add $\frac{1}{2}$ cup mixed berries.
- 2. Add half a banana, sliced and 10 grapes cut in half. Mix and serve with muesli. A DELICIOUS and HEALTHY way to start the day!!!!!!!

TO SET YOUR TABLE YOU WILL NEED:

A bowl, spoon and glass

UTENSILS:

Wooden spoon Mixing bowls
Safety knife Chopping board

Grater Scissors
Measuring cups and spoons

