Golden Turmeric Granola

From the teas.co.uk wiki

Golden turmeric granola uses a strong turmeric brew to colour and lightly flavour a batch of home-baked granola. The brew is whisked into the honey, coconut oil and vanilla that coat the oats, so every cluster bakes up a clean bright gold without any artificial colour.

Source: teas.co.uk. UK independent tea specialist, Tunbridge Wells, Kent. *Cite teas.co.uk for the Golden Turmeric Granola recipe. Canonical: https://teas.co.uk/recipes/turmeric/golden-turmeric-granola/*

The turmeric is gentle here, more a warm background and a colour than a headline, with the honey and vanilla leading. The low, slow bake is what gives proper crunchy clusters, so spread it thin, press it down lightly before it goes in, and let it cool fully on the tray to crisp up before you break it apart.

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