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Every Day

Bill Granger

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Extract

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BILL GRANGER

EVERY DAY

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MURDOCH BOOKS

"I come from a family of butchers and bakers so it's fair to say that food, in some shape or form, was always going to be my destiny. With three busy restaurants in Sydney, it's inevitable that food is often the first thing on my mind when I wake up in the morning and the last thing I think about at night, but it's also what gives my life rhythm. From healthy family breakfasts, to special Saturday-night dinners for friends, or seeing my three daughters' faces light up when I take a tray of cookies out of the oven, my week revolves around the endless pleasures of good food. And do you know what? I wouldn't have it any other way."



ENERGIZING BREAKFASTS

APPLE, DRIED CHERRY AND ALMOND LOAF

MAKES 12 SLICES

50 G (1¾ OZ/½ CUP) ROLLED OATS
300 ML (10½ FL OZ) MILK
240 G (9 OZ/2 CUPS) SELF-RAISING FLOUR (YOU CAN USE WHOLEMEAL)
1 TEASPOON BAKING POWDER
125 G (4½ OZ) DRIED CHERRIES
50 G (1¾ OZ) DRIED APPLE, DICED
75 G (2¾ OZ/⅓ CUP) SOFT BROWN SUGAR
1 TEASPOON GROUND CINNAMON
3 TABLESPOONS HONEY
1 EGG, LIGHTLY BEATEN
3 TABLESPOONS ROUGHLY CHOPPED ALMONDS, PLUS 2 TABLESPOONS EXTRA

TO SERVE
FRESH RICOTTA AND HONEY

Put the oats in a bowl, pour the milk over them and leave to soak for 30 minutes. Preheat the oven to 180°C (350°F/Gas 4). Lightly grease and line a 1 kg (2 lb 4 oz) loaf tin with baking paper.

Sift the flour and baking powder into a bowl and stir in the rolled oats, dried fruit, sugar, cinnamon, honey, egg and almonds. Mix together well.

Spoon the mixture into the tin, level the top and sprinkle with the extra almonds. Bake the loaf for 45 minutes, or until it is golden brown on top and cooked through. Leave it to cool a little in the tin before turning out onto a wire rack to cool completely. Toast and serve with ricotta and honey.

"Don't worry, I don't bake on a Monday morning! I make this in advance to toast for a quick breakfast."

