**Chia Pod with Berry Compote and Homemade Granola**

**Ingredients:**

**For the Chia Pod:**

- 2 ½ tablespoons Greek yogurt

**For the Homemade Simple Granola:**

- 1 cup rolled oats

- 1 cup pumpkin seeds

- 1 ½ cups black chia seeds

- 1 ½ cups shredded coconut

- 3 tablespoons coconut oil

- 1 tablespoon honey

- 1 tablespoon cinnamon

- 1 tablespoon white chia seeds

- 1 teaspoon cinnamon brown sugar

- 1 drop vanilla essence

**For the Berry & Coconut Compote:**

- 1 bag mixed frozen berries

- 1 tablespoon coconut oil

- 1 tablespoon honey

- 1 teaspoon cinnamon

- 1 teaspoon mixed allspice

- 1 teaspoon vanilla essence

**Instructions:**

**1. Chia Pod:**

   - In a bowl, mix Greek yogurt, white chia seeds, cinnamon brown sugar, and vanilla essence.

   - Refrigerate for a minimum of 2 hours to set.

**2. Berry & Coconut Compote:**

   - Heat coconut oil in a pan over low heat.

   - Add cinnamon, all spice, and frozen berries. Simmer until melted down into a sauce-like consistency.

   - Stir in honey and vanilla essence according to taste.

   - Remove from heat and store in a sealed container in the fridge.

**3. Homemade Simple Granola:**

   - Preheat oven to a low temperature.

   - In a baking dish, mix rolled oats, pumpkin seeds, black chia seeds, and shredded coconut.

   - Melt coconut oil and mix it with honey and cinnamon. Pour over the dry ingredients and ensure they're evenly coated.

   - Bake for 20 minutes or until golden brown. Let it cool before storing it in an airtight container.

**4. Serving:**

   - When ready to serve, take the chilled yogurt out of the fridge.

   - Top with the prepared berry compote and sprinkle homemade granola on top.

   - Serve immediately and enjoy this cool and healthy treat!

This chia pod with berry compote and homemade granola is not only easy to make but also packed full of fibre, antioxidants, and great for gut health – perfect for keeping our kids cool and healthy during the summer months.

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