Less than 30 minutes Makes 5 cups Share Share on facebook Share on twitter Share on pinterest Share on whatsapp Share on email Ingredients: • 2¹/₂ cups (625ml) ro

- 2¹/₂ cups (625ml) rolled oats
- 1¹/₂ cups (375ml) buckwheat
- 1 packet (100g) raw almonds
- 1 packet (100g) hazelnuts
- ⅓ cup (80ml) honey
- ¼ cup (60ml) coconut oil
- 1 Tbsp (15ml) molasses
- 2 Tbsp (30ml) dark brown sugar
- 1 Tbsp (15ml) cinnamon
- 1 cup (250ml) coconut flakes
- 1 cup (250ml) dried cranberries

Method

- 1. Preheat oven to 160°C.
- 2. Mix oats, buckwheat and nuts on a baking tray.
- 3. Place honey, coconut oil, molasses, sugar and cinnamon in a saucepan and stir until sugar melts.
- 4. Pour honey mixture over oat mixture and stir to coat well.
- 5. Bake granola in oven for 15-20 minutes, stirring frequently, until brown and crunchy.
- 6. Add coconut flakes and cranberries, and bake for another 5 minutes.
- 7. Break up any clusters with the back of a wooden spoon and cool.
- 8. Store in an airtight container.

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