

Less than 30 minutes

Makes 5 cups

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Ingredients:

- 2½ cups (625ml) rolled oats
- 1½ 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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