

Homemade Cashew Cranberry Granola

Perfect with yogurt, fruit or milk

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INGREDIENTS

- 300g (3 cups + 6tbsp) oats
- 100g (about 1 cup) dried cranberries
- 100g (1 cup) sliced almonds
- 100g (1 cup) cashew nuts
- pinch of salt
- 2-3tbsp agave syrup
- 2-3tbsp coconut oil



DIRECTIONS

1. In a big bowl mix the oats with the cranberries, almonds, cashew nuts and the pinch of salt. If you don't want to add the cashew nuts whole, chop them roughly before adding. Mix shortly and check the amounts. Adjust if needed to your liking.
2. In a small bowl mix the coconut oil with the agave syrup. If the coconut oil is solid melt it first shortly in a microwave before adding the agave syrup.
3. Add the coconut oil with the agave syrup to the rest of the ingredients and mix thoroughly with your hands to coat everything well.
4. Spread the granola over 2 baking trays. Bake in 150°C (300°F) bottom top heat in the middle shelf of the oven for 10 minutes. Then mix shortly, turn around if needed and bake for another 10 minutes or until golden.
5. Remove from the oven and allow to cool completely before storing in an airtight container.
6. Enjoy within 2 weeks time.