

CRUNCHY GRANOLA CLUSTERS

Ingredients

Dry Base:

- 2 cups rolled oats
- 1/4 cup sunflower seeds
- 1/4 cup pumpkin seeds
- 1 cup puffed rice

After Toasting:

- 2 cups plain cornflakes
- 1/2 cup dried cranberries

Honey Coating:

- 1/8 cup neutral oil
- 1/3 cup honey
- 1/2 tsp salt
- 1/2 tsp cinnamon

Instructions

1. Toast the base
2. Preheat oven to 350°F (175°C).
3. Spread the oats, sunflower seeds, pumpkin seeds, and puffed rice onto a parchment-lined baking sheet.
4. Bake for 20 minutes, stirring halfway if desired, until lightly golden.
5. Prepare the coating
6. In a small saucepan, combine the oil, honey, salt, and cinnamon.
7. Heat gently until the mixture becomes warm and bubbly, then remove from heat.
8. Mix everything together
9. Transfer the toasted mixture to a large bowl.
10. Add the cornflakes and dried cranberries, tossing to combine.
11. Pour the warm honey mixture over everything and mix well until evenly coated.
12. Form clusters
13. Spread the mixture back onto the lined baking sheet.
14. Press it down lightly with a spatula — this step helps create those perfect clusters.
15. Final bake
16. Bake again at 350°F (175°C) for 20 minutes, until golden and crisp.
17. Cool completely
18. Let the granola cool fully on the pan — this is when the clusters set.
19. Once cooled, break into chunks.

Storage

Store in an airtight container or jar at room temperature for up to 2 weeks.

