



Today we wanted to incorporate the cranberries with oranges once again because who doesn't love that concoction during the holidays. I know I just can't get enough. And since we all seem to be eating a lot of sweet desserts that are loaded with sugar this time of year, we decided to keep this recipe healthy.

We love granola! It makes for a fast, easy, and healthy replacement to cereal in the mornings. The kids love to pick the different flavors of granola from the bulk bins at Sprouts, our local health food grocery store. One of our favorite flavors of granola is cherry vanilla.

We've tried to replicate this recipe but have been unsuccessful. We're determined to get it right, and when we do, we'll share our recipe. We've also baked many other granola recipes but so far this one tops the list.

We used fresh cranberries since we had them on hand but they are a bit on the tart side.

Nothing a sprinkle of sugar can't fix. If you prefer sweeter, you could substitute dried cranberries or cherries.

Mix this granola with some plain or vanilla flavored yogurt and a few orange segments and you have yourself a nutritious and satisfying snack. Have it for breakfast with a little milk or simply grab a handful or two and munch on it plain. Any way you have it, it's a delicious snack.

And you'll be amazed by how simple it is to make.

Homemade Cranberry Orange Granola

Ingredients

- 3 cups old-fashioned rolled oats
- ½ cup coconut flakes
- ½ cup sunflower seeds
- ½ cup almonds chopped (measured after chopping)
- ¼ tsp cinnamon
- 1½ cups fresh cranberries OR ½ cup dried cranberries
- 3 Tbsp coconut oil, melted
- 2 Tbsp orange zest (about one orange)
- 5 Tbsp orange juice (about one orange)
- 3 Tbsp maple syrup
- ½ tsp vanilla
- 1 egg white (optional, for making clusters)
- 3 Tbsp flour (optional, for making clusters)

For the instructions on making homemade Cranberry Orange Granola head on over to [Don't Waste the Crumbs](#).





What's your favorite granola?