

A Recipe From *tikkido*

Easy Granola

<https://tikkido.com/blog/easy-homemade-granola-recipe>

Ingredients:

- 1 cup cashews
- 1 cup shelled pistachios
- 4 cups oats
- 1/4 cup brown sugar
- 1 teaspoon salt
- 1 teaspoon cinnamon
- 1/4 cup olive oil
- 1/4 cup maple syrup (honey or agave syrup also works)

Optional Ingredients:

- 1/2 cup protein powder
- dried or freeze dried fruit

Instructions:

1. Preheat oven to 250 degrees Fahrenheit.
2. Mix dry ingredients together (except dried fruit, if you're using it—that goes in after baking).
3. Mix wet ingredients together, and pour over dry ingredients.
4. Mix well to coat everything and spread mixture in a sheet pan.
5. Bake for 90 minutes, stirring every 15 minutes, until oats and nuts are lightly toasted and dry.
6. Let cool before storing.
7. If you want to add dried fruit or freeze dried fruits, add them after the oat mixture comes out of the oven.

