Cranberry Almond Granola

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Ingredients

+ 2 cups rolled oats
+ 1/2 cup sliced almonds
+ 1/4 cup maple syrup
+ 1/4 cup olive oil
+ 1/2 cup dried cranberries

Directions

1. Preheat the oven to 250F.

2. Combine the first 4 ingredients right there on your baking tray, stirring carefully to get everything coated in the maple syrup and oil.

3. Bake for an hour to an hour and a half, stirring every 15 minutes so that the oats toast evenly. The granola is done when it's looking toasty and brown.

4. Transfer to your storage container, toss in the dried cranberries, and store somewhere cool and dry.

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