Dill, Lime and Coconut Cashew Crunch

4 equal gift containers, approximately 100 g each; 8 snack portions | Active 25 min | Cook 35 min | Total 95 min

Ingredients

- 180 g ready-to-eat roasted unsalted cashews
- 70 g ready-to-eat toasted unsweetened large coconut flakes
- 120 g ready-to-eat plain rice crackers, bite-size
- 15 ml neutral oil
- 30 ml lime juice
- 15 g fine sugar
- 2 g dried dill
- 3 g fine salt
- 1 g garlic powder

Set out

Oven with two usable shelves for the stated simultaneous-tray timing, Digital scales, Large mixing bowl of at least 4 L, Small bowl and whisk, Two lined baking trays with usable flat areas of at least 40 × 30 cm, Cooling racks, Four clean airtight containers of at least 500 ml each

Allergens

Tree nuts (Cashews), Coconut. Check labels and substitutions.

Make it

1. Heat the oven to 275°F (135°C). Line the trays. Choose cooked ready-to-eat rice crackers with a plain rice-and-salt flavor; this is not a method for frying uncooked rice chips.

2. Whisk the oil, lime juice, sugar, dill, salt and garlic powder in the small bowl until the sugar is mostly dissolved. Put the cashews and rice crackers in the large bowl, drizzle over the dressing and fold thoroughly. Add the coconut and fold gently.

3. Spread half the mix on each tray in a shallow layer. Bake for 30-35 minutes, exchanging shelves and folding gently every 10 minutes. Watch the already toasted coconut; lower the oven by 15°F if it darkens quickly.

4. Cool a small sample for 3 minutes. It should feel dry and crisp rather than sticky. If needed, bake 5 minutes longer and check again. Cool the full mix completely on the trays for about 40 minutes.

5. Weigh the whole cooled batch and divide equally among four clean dry containers. Each is two snack portions. Close only when completely cold; do not add fresh dill or a squeeze of lime after baking.

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Bring it

Use four clean, dry airtight containers and pack only after all warmth has gone. Include the ingredients and baking date; keep the packs out of damp bags and direct sun. No refrigeration is needed for this dry, fully finished snack mix.

Finish at the gathering

Open and serve, with no host equipment or wet finishing sauce. Each pack provides two snack portions.

Make it yours

The lime-dill flavor works for an all-year housewarming, a summer game night or a winter soup gathering. Choose the occasion note without changing the dry packing plan.

Ingredient labels

Cashews and coconut are intentionally included. Rice-cracker labels vary: check for Wheat, Soy, Sesame, Milk and flavoring ingredients rather than assuming every rice cracker has the same allergen profile.

A useful detail

The 95-minute plan allows 15 minutes for weighing and coating, 35 for baking, 40 for cooling and 5 for packing. Oven folds and packing bring active work to about 25 minutes. Additional drying extends the clock. Use ready-to-eat nuts, coconut and crackers as specified.

Another way

Replace 180 g cashews with 180 g ready-to-eat roasted unsalted almonds, declaring Almonds instead of Cashews.

Use 25 ml lemon juice in place of the 30 ml lime juice for a milder citrus note; keep the dried dill and the dry oven finish.

Keep it well

Keep the completely cooled mix airtight in a cool, dry place for up to 3 days for best texture. This short fresh-gift window is not a validated shipping or long shelf-life claim.