

Gingerbread Granola



Ingredients

4 cups rolled oats
1½ cups raw pecans and/or walnuts
1 teaspoon sea salt
1½ teaspoons ground cinnamon
1 teaspoon ground ginger
½ cup melted coconut oil or olive oil
⅓ cup real maple syrup
⅓ cup molasses
1 teaspoon vanilla extract
½ cup large unsweetened coconut flakes (optional)
⅓ cup chopped dried cranberries *if desired
⅓ cup chopped candied ginger

Steps

1. Preheat oven to 350°F. Line a baking sheet-pan with parchment paper. In a large mixing bowl, combine the oats, nuts, salt, cinnamon, and ground ginger.
2. Stir in the oil, maple syrup, molasses and vanilla. Spread the granola out onto your prepared pan and use a large spoon or spatula to spread it in an even layer. Bake for 15 minutes, remove from oven and stir the granola and spread it out so that it is in an even layer. Return to the oven for 10 minutes. Then remove from the oven and top with coconut flakes (if using). Stir up the mixture to make sure the granola cooks evenly.
3. Return the pan to the oven for 8 to 11 more minutes, or until the granola is lightly golden on top. It will continue to crisp up as it cools. *I turn the oven off and leave the granola in it for another hour so it gets really crisp.
4. Top the granola with the chopped cranberries and/or candied ginger. Let the granola cool before storing in an airtight container.
5. Enjoy!