

Gingersnap Granola

Ingredients

- 4 cups Quaker® Oatmeal Squares Cereal, Brown Sugar or Cinnamon
- 2 cups Quaker® Oats (quick or old fashioned, uncooked)
- 2 tbsp margarine (vegetable oil spread in sticks)
- 1/2 cup honey
- 2 tbsp molasses
- 2 tsp grated lemon peel
- 1 tsp vanilla
- 1/2 tsp ground ginger
- 1/2 tsp ground cinnamon

How to make it

1. Heat oven to 350°F.
2. Spray 15 x 10 x 1-inch jelly roll pan or rimmed baking sheet with cooking spray.
3. In large bowl, combine cereal and oats; set aside.
4. In 2-cup microwaveable bowl, microwave vegetable oil spread on HIGH 30 seconds or until melted.
5. Stir in honey, molasses, lemon peel, vanilla, ginger and cinnamon; mix well.
6. Drizzle over cereal mixture, stir to coat evenly.
7. Spread mixture onto baking sheet.
8. Bake 15 to 18 minutes or until lightly browned, stirring after 10 minutes.



| PREP TIME | COOK TIME | TOTAL TIME | SERVINGS |
|-----------|-----------|------------|----------|
| 10 min | 15 min | 25 min | 6-8 |

Made with



Quaker® Oats-Old Fashioned