

Tropical Granola



Ingredients

- 3 ½ cups Quaker® Oats (quick or old fashioned, uncooked)
- 1/3 cup coarsely chopped slivered almonds
- 2 tbsp finely chopped crystallized ginger (optional)
- 1/2 cup honey
- 4 tbsp butter or margarine, melted
- 1 ½ to 2 tsp ground ginger
- 1/4 tsp salt
- 3/4 cup chopped dried tropical fruit mix

How to make it

1. Heat oven to 350°F.
2. In large bowl, combine oats, almonds and, if desired, crystallized ginger; mix well.
3. In small bowl, combine honey, butter, ground ginger and salt; blend well.
4. Drizzle over oat mixture; mix well.
5. Spread evenly in 15 x 10-inch jelly roll pan.
6. Bake 18 to 20 minutes, stirring every 5 minutes.
7. Remove from oven; immediately stir in dried fruit.
8. Cool completely in pan on wire rack. Store in tightly covered container.
9. Serve with milk as a breakfast cereal, stir into low-fat yogurt, or sprinkle over fresh fruit, ice cream or frozen yogurt.



PREP
TIME
5 min



COOK
TIME
20 min



TOTAL
TIME
25 min



SERVINGS
6-8

Made with



Quaker® Oats-Old Fashioned