

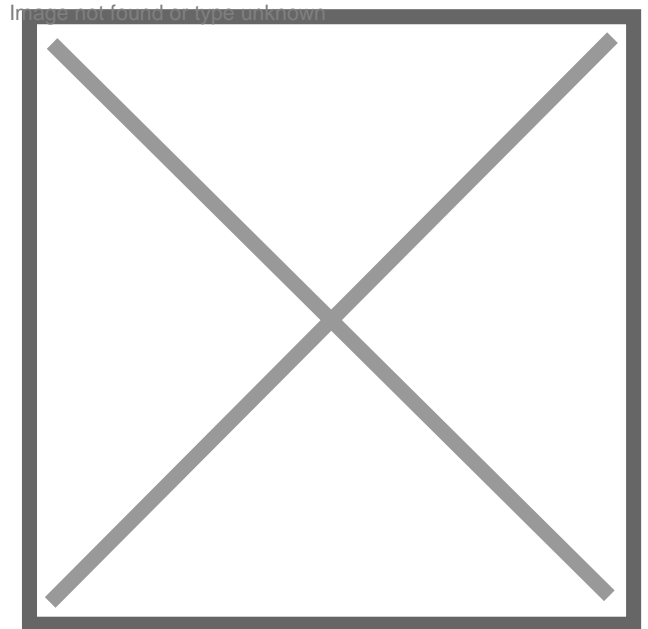
Tropical Granola

Ingredients

- 3-1/2 Cup(s) Quaker® Oats (quick or old fashioned, uncooked)
- 1/3 Cup(s) coarsely chopped slivered almonds
- 2 Tablespoon(s) finely chopped crystallized ginger (optional)
- 1/2 Cup(s) Honey
- 4 Tablespoon(s) (1/2 stick) butter or margarine, melted
- 1-1/2 to 2 teaspoons ground ginger
- 1/4 Teaspoon(s) Salt
- 3/4 Cup(s) 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

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COOK
TIME

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TOTAL
TIME

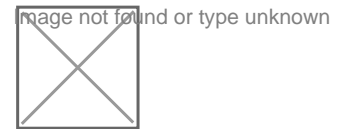
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SERVING

Makes 4-
1/2 Cups

Made with



Quaker® Oats-Old Fashioned