

Ginger Cinnamon Granola



Ingredients

Mix the following dry ingredients in a large bowl:

3 cups rolled oats (I use gluten free, organic)

3 tablespoons coconut sugar

½ tablespoon ground cinnamon

½ teaspoon ground ginger

¼ teaspoon salt

Wet ingredients

1/3 cup maple syrup (warmed up to room temperature)

¼ cup melted coconut oil (use refined if you want a neutral flavor)

2 tablespoons brown rice syrup (warmed up to room temperature)

1 teaspoon vanilla extract

Preheat oven to 325 degrees. Mix the dry ingredients together in a large bowl. Mix the wet ingredients in a small bowl. You will need to warm up the items that might be cold from storing in the refrigerator as they will cause the coconut oil to seize up unless they are room temperature. Pour the wet ingredients over the dry and mix well.

Line a baking sheet with parchment paper. Spread the granola mixture out evenly over the pan. Bake for 12 minutes then rotate the pan and bake for an additional 12 minutes for a total of 24 minutes or until it is golden brown. *Note – different brands of oats cook faster than others.

Let cool completely on the pan. If you want smaller pieces, stir the granola on the pan before it is cool. For more chunky bits, break up with your hands once cool enough to touch. Store in an airtight container.

Slightly adapted from Gingerbread Granola, Minimalist Baker