Ginger and Cinnamon Granola

I make this granola every week, sometimes even twice a week. Everyone loves it because of the ginger and cinnamon that give it a special touch. My favourite healthy breakfast is mixing it with fresh fruit and yogurt. Once you try this you won’t want to go back to your store-bought granola.

**Shopping list**

- 3 cups old-fashioned oats
- 1 cups chopped pecans or preferred nut
- ½ cups shredded coconut (sweetened or not sweetened depending on your taste) – optional
- 3 tbsp. brown sugar
- ¾ tbsp. cinnamon
- ½ tsp. ground ginger
- ¼ tsp. salt
- ⅓ cup honey
- 2 tbsp. vegetable oil
- 1 cup cranberries (or preferred dried fruit)

**Method**

Preheat oven to 300°F (150°C).
Mix first 7 ingredients in a bowl.
Soften the honey in the oil (careful not to boil it!) and add to the 7 ingredients.
Put the mixture on a baking sheet lined with parchment paper and bake for 30-40 minutes (depending on how toasted you want it), stirring every 10 minutes.
Cool before adding the cranberries.
Enjoy!

**Contributed by**

Patricia Brenes
Translator and Terminology Manager, English to Spanish

One in a series of recipes contributed by our volunteers