



# Gingersnap Granola



**SERVINGS**



**COOKING TIME**

Makes About 6 Cups

15 minutes

Gingersnap Granola is made with rich molasses flavor combined with warm ginger and cinnamon for an irresistible breakfast option or snack. While it makes for a great baked granola year-round, the warm spices pair well with chillier months. This versatile granola is delicious alone and also as a great yogurt topping.

## Ingredients

- 4 Cup(s) Quaker® Oatmeal Squares Cereal, Brown Sugar or Cinnamon
- 2 Cup(s) [Quaker® Oats \(quick or old fashioned, uncooked\)](#)
- 2 Tablespoon(s) margarine (vegetable oil spread in sticks)
- 1/2 Cup(s) Honey
- 2 Tablespoon(s) molasses
- 2 Teaspoon(s) grated lemon peel
- 1 Teaspoon(s) vanilla
- 1/2 Teaspoon(s) Ground Ginger
- 1/2 Teaspoon(s) ground cinnamon

## Cooking Instructions

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.