



Tropical Granola



SERVINGS

6-8



COOKING TIME

20 min

Tropical Granola is a bright homemade 5-minute recipe takes you right to the tropics with just one bite. Not only is this recipe good by the handful but makes for a great smoothie bowl topping option.

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

Cooking Instructions

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.