

Gingerbread Granola

Serves 18



VEGAN



VEGETARIAN



DAIRY FREE



Ingredients

- 2 cups old-fashioned oats
- ½ cup unsweetened coconut flakes
- ¼ cup raw pumpkin seeds
- ¼ cup sliced almonds
- ½ cup unsweetened applesauce
- 2 tablespoons virgin coconut oil, melted
- 1 ½ tablespoons molasses
- 3 tablespoons maple or agave syrup
- 1 teaspoon ground ginger
- 1 teaspoon ground cinnamon
- ½ teaspoon vanilla extract
- ½ teaspoon salt
- ½ cup dried cranberries
- ½ cup shelled pistachios

Directions

1. Preheat oven to 325° F.
2. In a large bowl, combine oats, coconut flakes, pumpkin seeds, and almonds. Mix ginger, cinnamon, and salt in a small bowl, then toss with oat and nut mixture.
3. In a medium bowl, combine coconut oil, pumpkin, molasses, maple or agave syrup, and vanilla, then stir to combine. Pour mixture over oat mixture and toss until oat mixture is well coated.
4. Spread granola mixture evenly on a baking sheet and bake for about 30 minutes, stirring every 10 minutes and watching carefully for the last 10 minutes to prevent burning. Remove from oven when granola is golden brown.
5. Let cool, then add pistachios and dried cranberries.

Note

Alternative: Replace applesauce with pumpkin puree.

Recipe from Cook Well Berkeley: Healthy Edible Holiday Gifts, Fall 2014