



Blueberry Gingerbread Granola

Ingredients

- 4 cups old-fashioned oats
- 1 cup chopped pecans
- 1 teaspoon salt
- 2 teaspoons ground cinnamon
- 1 teaspoon ground ginger
- 1/2 cup neutral oil
- 1/3 cup honey
- 1/4 cup molasses
- 1 teaspoon vanilla
- 1 cup **MicroDried® Blueberry Whole HM** – reserved
- 1/3 cup candied ginger – reserved



Process

1. Preheat oven to 350°F. Line a baking sheet with parchment paper and set aside.
2. Combine oats, nuts, salt, cinnamon, ground ginger in a large mixing bowl. Stir to combine.
3. Stir in oil, honey, molasses, and vanilla. Mix until evenly coated.
4. Spread the granola evenly on prepared baking sheet. Bake for 10 minutes, take out and stir granola.
5. Cook for another 8-12 minutes, until granola is slightly golden.
6. Top with MicroDried blueberries and candied ginger. Let cool for about 10 minutes, then gently break apart. If you want more chunks, let cool for about 20 minutes before breaking mixture apart.
7. Once cooled completely, granola can be stored in an airtight container for up to one week.