

## Ginger-Almond Granola

**Prep Time:** 10 minutes

**Cook Time:** 60 minutes

**Total Time:** 70 minutes

**Servings:** Makes 3 1/3 cups

**Serving Size:** 1/3 cup

### Ingredients:

¼ cup pure maple syrup  
1/4 cup creamy unsalted almond butter  
2 tablespoons blackstrap molasses  
1/2 teaspoon vanilla extract  
3/4 teaspoon ground ginger  
1/2 teaspoon ground cinnamon  
1/4 teaspoon ground nutmeg  
1/8 teaspoon ground cloves  
1/8 teaspoon salt  
2 cups gluten free rolled oats  
2/3 cup sliced or chopped almonds

### Directions:

1. Preheat your oven to 250°F and line a large rimmed baking sheet with a silicone baking mat or parchment paper.
2. In a large bowl, whisk together the maple syrup, almond butter, molasses, vanilla, ginger, cinnamon, nutmeg, cloves, and salt.
3. Add the oats and almonds, and stir until they are evenly coated.
4. Spread the oat mixture on your prepared baking sheet in one even layer.
5. Bake the granola for 30 minutes, give it a good stir, and bake for another 30 minutes.
6. Let the granola cool completely before eating.
7. Store in an airtight container for up to one week.

### Tips and Tricks:

This tastes incredible all by itself as a snack and is certainly delicious with milk or yogurt of your choice.

If you are nut-free, you can substitute sunflower or pumpkin seeds instead almonds or just increase the amount of oats. And you can substitute coconut oil instead of the nut butter.

### Nutritional Information Per Serving:

**Calories:** 166.4  
**Fat:** 7.9 g  
**Cholesterol:** 0.0 mg  
**Sodium:** 31.5 mg  
**Total Carbohydrate:** 21.6 g  
**Dietary Fiber:** 3.1 g  
**Sugars:** 6.4 g  
**Protein:** 4.3 g