

gingerbread granola

Makes 4½ cups

RECIPE ADAPTED FROM: [Jillian Harris](#)

PREP TIME: 5 minutes

COOK TIME: 20-25 minutes

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- 2 cups rolled oats
 - 1 cup almonds, chopped
 - 1 Tbsp ground cinnamon
 - 1 tsp ground ginger
 - ¼ tsp nutmeg
 - ⅛ tsp ground cloves
 - ½ tsp sea salt, or to taste
 - ⅓ cup coconut oil
 - 2 Tbsp maple syrup
 - 2 Tbsp molasses
 - ½ tsp vanilla extract
 - 1 cup shelled, roasted pistachios
 - ¼ cup dried cranberries
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- 2 pint glass jars or 1 quart glass jar
 - 1-2 small squares of fabric
 - ribbon
- [printable gift tag](#)
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VARIATIONS

- For a nut-free option, use shredded coconut and pumpkin seeds in place of almonds and pistachios.
- Try dried cherries in place of dried cranberries.

PREHEAT oven to 350°F and line a large baking sheet with parchment paper.

COMBINE oats, almonds, cinnamon, ginger, nutmeg, cloves and sea salt in a large bowl.

MELT coconut oil in a small saucepan over low heat.

ADD maple syrup, molasses and vanilla and whisk to combine.

ADD wet mixture to dry mixture and combine until the dry ingredients are coated.

TRANSFER mixture to a lined baking sheet and bake in the oven for 10 minutes.

REMOVE pan from oven and stir to prevent burning. Return pan back to the oven and bake for another 10-15 minutes or until fragrant and brown.

REMOVE pan from oven and stir in pistachios and dried cranberries.

ONCE completely cool, transfer to airtight glass jars.

TO PACKAGE FOR GIFTING

PLACE cooled granola into 2 pint glass jars or 1 quart glass jar. (You'll have a little leftover for yourself!)

PLACE a square piece of fabric over each metal lid, then screw on the sealing ring.

PUNCH a hole in the top corner of your gift tag.

WRAP a piece of ribbon around the mouth of the jar, sliding one end of the ribbon through the hole in the gift tag until the tag is tucked securely at the top.

TIE a knot or bow to secure the tag.