

# Gingerbread Maca Granola

simple  
healthy  
delicious

## Ingredients

- 2 cups old-fashioned oats
- 2 to 3 teaspoons Nature's Earthly Choice™ Maca Powder
- ½ cup nuts of choice
- ¼ teaspoon salt
- 1 teaspoon ground cinnamon
- ½ teaspoon ground ginger
- ⅓ cup honey or maple syrup
- 2 tablespoons molasses
- 1 teaspoon pure vanilla extract
- 2 tablespoons olive oil
- ½ cup candied ginger, chopped
- Butter or oil for greasing



## Directions

1. Pre-heat the oven to 350 degrees Fahrenheit. In a bowl, combine the oats, maca powder, nuts, salt, cinnamon, and ground ginger.
2. In a separate bowl, combine the honey, molasses, vanilla, and olive oil. Pour over the oat mixture and stir well.
3. Evenly spread the mixture onto a greased baking sheet. Bake for 15 minutes or until toasted, tossing halfway. Let cool, mix in the candied ginger, and store in an air-tight container.