

# Molly's Everyday Granola

## Ingredients

- 3 cups old-fashioned oats
- 1 cup sliced almonds
- 1/2 cup [unsweetened shredded coconut](#)
- 3 tablespoons (packed) brown sugar
- 3/4 teaspoon ground cinnamon
- 1/2 teaspoon ground ginger
- 1/4 teaspoon (generous) salt
- 1/3 cup honey
- 2 tablespoons vegetable oil
- 1 cup assorted dried fruit

## Preparation

Preheat oven to 300°F. Line rimmed baking sheet with parchment. Mix first 7 ingredients in large bowl. Stir honey and oil in saucepan over medium-low heat until smooth. Pour honey mixture over oat mixture; toss. Spread on prepared sheet. Bake until golden, stirring every 10 minutes, about 40 minutes. Place sheet on rack. Stir granola; cool. Mix in fruit.

**DO AHEAD** *Can be made 1 week ahead. Store airtight.*

Makes about 5 cups.