
Homemade Banana Granola

Servings: 16 ½-cup servings

Ingredients

- 8 cups whole rolled oats
- 1.5 cups pitted and chopped dates
- ½ cup raw pumpkin seeds
- 1 cup chopped raw almonds
- ½ cup chia seeds
- ½ cup chopped walnuts or pecans
- 2 extra large ripe bananas, peeled or 3 medium bananas
- 1 tsp of almond extract. This can be either omitted or replaced with 1 tsp ground cinnamon
- pinch of salt

Directions:

1. Preheat oven to 275 degrees F. Line two 13x8" baking pans with parchment paper.
2. Add oats, nuts and seeds to a large bowl and set aside.
3. Place the dates in a saucepan with a cup of water, bring to boil and cook for 10 minutes under low heat. Add more water if needed.
4. Remove dates from heat.
5. Add the whole date mixture to a blender along with the bananas, almond extract/ cinnamon, salt. Blend until smooth and creamy.
6. Add the wet mixture to the oats/nuts bowl and mix well.
7. Divide the granola between the two prepared pans and spread evenly over the pans.
8. Bake for 50 minutes, stirring every 8-10 minutes until the granola is crispy. **It is essential to keep rotating/stirring the granola throughout so that it doesn't burn.
9. Remove from oven and let cool completely.
10. Store in an airtight container for several weeks.
11. Serve w/ plant-based plain, unsweetened yogurt or unsweetened non-dairy milk along with fresh fruit.

