

Banana Almond Granola FOK

Swick

Serves 14 | Active Time: 15 minutes | Total Time: 1 hour

Step 1: Making the Granola

- 8 cups rolled oats (for gluten free, be sure they are from a trusted source)
- 2 cups dates, pitted and chopped
- 2 ripe bananas, peeled and chopped
- 1 tsp almond extract
- 1 tsp salt, or to taste
- 1 cup slivered almonds, toasted

Preheat the oven to 275°F.

Add the oats to a large mixing bowl and set aside. Line two 13 × 18-inch inch baking pans with parchment paper.

Place the dates in a medium saucepan with 1 cup of water, bring to a boil, lower heat and cook over low-medium heat for 10 minutes. Add more water if needed to keep the dates from sticking to the pan. Remove from the heat and add the mixture to a blender with the bananas, almond extract, and salt. Process until smooth and creamy.

Add the date mixture to the oats and mix well. Divide the granola between the two prepared pans and spread evenly in the pans. Bake for 40 to 50 minutes, stirring every 10-15 minutes to avoid burning in certain spots, until the granola is crispy.

Remove from the oven and let cool before adding the slivered almonds, if desired (the cereal will get even crispier as it cools). Store the granola in an airtight container and serve topped with your favorite fresh diced fruits and non-airry milk.