

## Banana nut granola

**Makes about 6 cups**

### **Ingredients**

- 4 cups rolled oats
- 1 and ½ cups roughly chopped unsalted nuts (almonds, walnuts, pecans, cashews, etc.)
- 1 cup pitted dates, soaked in hot water for 5-10 minutes to soften
- 2 ripe bananas
- 3 tbsp. coconut oil, melted
- 1 tsp. vanilla extract
- ½ tsp. salt
- 1 tsp. ground cinnamon
- ½ tsp. ground nutmeg
- ¼ tsp. ground cardamom
- ¾ cup raisins (optional)



### **Directions**

- 1) Preheat the oven to 325 degrees. Lightly grease or line a baking sheet with parchment paper.
- 2) In a food processor, puree the dates with the bananas, coconut oil, vanilla, salt, cinnamon, nutmeg, and cardamom.
- 3) In a large bowl, fold the oats and nuts into the date mixture until combined. Pour onto prepared baking sheet and bake for 40 minutes, stirring halfway through, until golden brown and crisp. For best results, turn off the oven and leave the granola in the oven for another half hour or so, allowing it to dry out and attain a crunchier texture.
- 4) Mix in the raisins (optional) and enjoy! Store in an airtight container for up to a week.