

Banana Pecan Granola

About: This is an easy to make and vegan friendly granola. This recipe is protein rich and contains healthy fats. Additionally, there are less refined sugars and additives compared to store bought granola.

Preheat 350 Degrees Fahrenheit	Prep Time = 10 Minutes	Cook Time = 25 Minutes	7 Servings
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Ingredients:

- 1 Cup Rolled Oats
- ¼ Cup Chopped Pecans
- 1 Tbsp. Coconut Sugar
- 1 Tsp. Salt
- ½ Tsp. Pumpkin Pie Spice
- 1 Tsp. Cinnamon
- 2-3 Tbsp. Agave or Maple Syrup
- 1 Tbsp. Coconut Oil
- 1 Tbsp. Flaxseed
- 1 Whole Mashed Banana
- ¼ Cup Dairy Free Chocolate Chips or Cacao Nibs

Directions:

In a large mixing bowl, combine the oats, pecans, flaxseed, spices, and coconut sugar. In a sauce pan over medium/low heat, warm coconut oil, agave, and the mashed banana. Pour the liquid over the oat mixture and stir. Spread the mixture onto a baking sheet and bake for 20-30 minutes, checking half-way through. Let cool and transfer to an air tight container.