

## Banana Bread Granola

There's no better smell than homemade banana bread baking in the oven! We capture all those delicious flavors in a crunchy granola packed with protein and healthy fats. Use our Banana Bread Granola to top your morning yogurt or portion it out into individual snack bags for the perfect treat on the go. Enjoy!

### Ingredients:

- 3 cups rolled oats
- 3/4 cup walnuts, roughly chopped
- 1/2 cup pecans, roughly chopped
- 1 tablespoon ground flax seeds
- 2 teaspoons cinnamon
- 1/4 cup coconut oil
- 1/3 cup pure maple syrup
- 2 teaspoons vanilla extract
- 1 large ripe banana, mashed

### Directions:

1. Preheat oven to 350°F. Line a rimmed baking sheet with parchment paper.
2. In a large bowl, combine oats, walnuts, pecans, flax seeds and cinnamon. Set aside.
3. Add coconut oil, maple syrup and vanilla extract to a small saucepan over low heat.

Warm until the coconut oil is melted and ingredients are combined. Remove from heat and stir in mashed banana.

4. Add banana mixture to bowl with oats and stir to coat. Spread the mixture onto baking sheet and spread into a single layer. Bake for 25-30 minutes, turning once halfway through baking time. Allow to cool store in an air tight container. Serve over yogurt or as a quick snack on-the-go!

**Yield:** 16 servings (1/4 cup per serving)

### Nutrition Facts:

167 Calories; 10 g Fat (4 g Saturated Fat; 0 g Trans Fat); 0 mg Cholesterol; 2 mg Sodium; 18 g Carbohydrate (3 g Fiber, 6 g Sugar, 4 g Added Sugar); 3 g Protein; 0% Daily Value (DV) Vitamin A; 1% DV Vitamin C; 0% DV Vitamin D; 3% DV Calcium; 5% DV Iron; 3% DV Potassium

## Recipe

