

Chocolate Chip Tahini Granola

Ingredients:

(Dry)

- 2 c. Rolled Oats (gluten free, if desired)
- 1/3 c. Dry millet
- 2 T. Ground flaxseed meal
- 1 t. Vietnamese or Saigon Cinnamon
- 1/2 t. Vanilla powder (or 1 t. Pure vanilla extract)
- Pinch of kosher salt (optional)
- 1/2 c. Dairy free/vegan chocolate chips

(Wet)

- 1/2 c. Date paste
- 2 T. Tahini

Directions:

- Preheat oven to 250.
- In a large bowl, combine all the dry ingredients (EXCEPT THE CHOCOLATE CHIPS) and stir to combine
- Add the date paste and tahini to the dry mixture and coat all of the oats well.
- Spread the oat mixture on a parchment lined cookie sheet and spread into an even layer
- Bake for 30 minutes and then turn the sheet around in the oven and continue baking for an additional 20 minutes or until the granola starts to brown
- Remove from the oven and allow to cool and then add the chocolate chips You can add the chips when the granola is warm, bu they will melt!
- Store in a sealed container on the counter...and Enjoy!