

The Crunchiest Granola Ever

Ingredients

- 1/2 cup water
- 4 ounces pitted medjool dates (about 7-8)
- 1 1/2 t. pure vanilla extract
- 1 1/4 t. saigon cinnamon
- 1/2 t freshly ground nutmeg (it makes a difference!)
- 2 cups old fashioned rolled oats (GF if needed)
- 1/3 cup millet
- 1/2 cup raisins
- 1/4 cup chopped raw, unsalted walnuts (optional)
- 1/4 cup aquafaba (liquid from canned chickpeas)
- See Notes for variations on flavors

Steps

1. Combine water, dates, extract, cinnamon and nutmeg in a blender cup and set aside so the dates can soften up a bit.
2. Preheat oven to 325
3. Line a large baking sheet with parchment paper and set aside
4. In a medium mixing bowl combine all the remaining ingredients (EXCEPT the aquafaba) and stir to mix.
5. Blend the date mixture and add to the oats and combine so all the oat mixture is coated
6. Add in the aquafaba and make sure it is soaked up into the mixture well
7. Spread the mix into an even layer on the parchment paper
8. Bake for 30 minutes then turn pan around and bake an additional 20 minutes. Check to make sure it doesn't get too dark in the last few minutes

9. Allow the granola to cool on the pan without stirring. It will get crispier as it cools
10. Store in an airtight container/jar at room temperature. Will last for about 5 days (but I bet you'll finish it by then!)

Notes

- Optional Flavorings....
- Swap the raisins for dried blueberries and skip the nutmeg. Grate in some fresh lemon zest to the dry ingredients and add 1/2 t. lemon extract for a yummy blueberry/lemon granola
- Add unsweetened cacao chips for a "trail mix" granola
- Skip the nuts for a nut free option