

The Ultimate Oil Free Chocolate Granola

Oil Free-Gluten Free-Vegan-Nut Free (Optional)

Makes about 4 cups

Ingredients:

- 1 cup gluten free rolled oats
- 1/4 cup millet (uncooked)
- 2 T. ground flaxseed meal
- 2 t. Vietnamese or regular cinnamon
- 1/2 cup slivered almonds or chopped walnuts (use peanuts for nut free variation)
- 1/4 cup sunflower seeds
- 1/4 cup unsalted peanuts
- 2 T. cacao powder (or unsweetened cocoa powder)
- 1/4 cup pure maple syrup
- 2 T. tahini
- 1 T. natural almond butter (sub either peanut butter or sunbutter for nut free)
- 3 T. aquafaba (chickpea liquid)
- 1 t. almond extract (or vanilla for nut free)

Directions:

1. Preheat oven to 325
2. Line a large baking sheet with parchment or use a silicone mat
3. In a medium bowl, combine all the dry ingredients (oats through cacao powder) and stir well to combine
4. In a separate small bowl, combine the wet ingredients (syrup through extract) and stir with a whisk to combine
5. Add the wet to the dry and mix well so that it is all coated with the syrup mixture
6. Spread evenly on the parchment paper

7. Bake for 25 minutes, then turn pan around and continue baking an additional 10-16 minutes
8. Remove pan from the oven and don't stir! The granola will crisp up as it cools
9. Store in an airtight container at room temperature. Granola should last for a week--but I'm sure you'll finish it before then!