

Banana Peanut Butter Chocolate Chunk Granola

PREP TIME: 20 mins

TOTAL TIME: 60 mins

Servings: 9-12, 1/2 cup servings



Ingredients

4 cups old fashioned rolled oats

1 cup powdered peanuts (super finely crushed roasted unsalted peanuts)

1/4 cup oat bran

1/4 cup cacao powder

1/8 cup ground flax meal

1/2 tsp sea salt

1/2 cup creamy peanut butter (natural peanut butter without added sugar or oil)

1/4 cup pure maple syrup

2 small roasted bananas (~1/2 cup cooked banana)

1/4 cup water

1/2 cup chopped dark chocolate (65% cacao or higher)

1/2 cup cacao nibs

1. Preheat the oven to 350°. In a small pan, roast bananas in preheated oven in their skin for 12 minutes or until banana skin is dark brown and bananas have started to seep. Remove bananas from the oven and allow to cool. Once cool, squeeze bananas out of their skin and into a sauce pan for later use.

2. Line a large baking sheet with parchment paper then set aside. In a large bowl, mix together the oats, powdered peanuts, oat bran, cacao powder, flax meal, and salt.

3. In a sauce pan with the bananas, combine the peanut butter, maple syrup, and vanilla. Turn burner on to medium heat and whisk until the peanut butter has melted and all ingredients are combined. Pour warm peanut butter banana mixture over dry ingredients and stir until evenly coated. Add 1/4 cup water over the granola and stir to combine.

4. Evenly spread mixture onto parchment lined pan then sprinkle the top with cacao nibs and chopped chocolate. Bake for 30 minutes or until granola is golden brown. Let sit until cooled. Use a large spoon to break granola into large chunks. Place granola back into the oven and continue cooking for an additional 7-10 minutes. Make sure to stir granola at least once while it is cooking. Allow granola to completely cool before storing in air tight container.