

CHOCOLATE PEANUT BUTTER BANANA

thank you very much!

GRANOLA

- 1/3 cup natural organic peanut butter
 - 1/3 cup pure maple syrup
 - 1/4 cup unrefined virgin coconut oil
 - 2 tablespoons chocolate protein powder (or cocoa powder)
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- 1/8 cup ground flax seed meal
 - 1/3 cup raw pepitas
 - 1/2 cup unsweetened coconut chips
 - 1 cup coarsely chopped nuts (pecans, almonds, walnuts)
 - 6 cups rolled oats
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- 3/4 cup unsweetened banana chips

1. Pre-heat oven to 340 degrees.
2. Heat peanut butter, maple syrup, coconut oil, and chocolate powder (or cocoa) in a small pot over low heat until combined.
3. Add liquid mixture to large bowl with coconut chips, pepitas, flax meal, and chopped nuts. Stir to combine.
4. Add oats and mix thoroughly.
5. Spread mixture onto large cookie sheet. Press granola down with a spatula.
6. Bake at 340 degrees for 15 minutes. Gently stir granola, and bake for an additional 15 minutes.
7. Cool on cookie sheet. Stir in dried banana chips. Store granola in mason jar.



Recipe fills a
gallon mason jar :)

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