

## Cinnamon Roll Granola

### INGREDIENTS

- 3C oats
- 1C walnuts (divided into halves)
- 1/2C dates
- 1/4C maple syrup
- 1tsp vanilla extract
- 1TBS cinnamon
- 1/4tsp nutmeg
- 1/2C oil (I used high-oleic sunflower seed oil)
- 1/4tsp sea salt
- 1/2C walnuts

1. Preheat oven to 300°F.
2. Combine 1/2C walnuts, dates, maple syrup, vanilla, and oil in a blender until smooth.
3. In a mixing bowl, combine oats, cinnamon, nutmeg, and salt and toss until well combined.
4. Pour the blender mixture into the mixing bowl and combine until oats are evenly coated.
5. Line a baking sheet with parchment paper and transfer oats to sheet.
6. Evenly spread a thin layer of oats over baking sheet and bake for about 15 minutes, stirring every 5 minutes or so to prevent burning.
7. Once golden brown (about 10-15 minutes), remove from oven and allow to cool.
8. Break apart for large clusters or crumble for more cereal or granola topping.