

# recipe. Homemade Granola

**SMOOTH**  
RECIPES

## Information

**Recipe from:** All Recipes co uk  
**Language:** English  
**Persons:** 20  
**Preparation time:** 1 hour 45 mins  
**Nutrition:** 273.6kcal  
**Tags:** vegan, wholegrain, granola

## Recipe

Preheat oven to 120 C / Gas mark 1/2.

Purée the bananas and dates in a food processor. Add the brown sugar, hot water, vanilla and cinnamon; mix well.

Pour mixture into a large mixing bowl, add porridge oats and mix well.

Spread onto large baking trays and bake in preheated oven for 1 to 1 1/2 hours, stirring frequently. Cook longer for crunchier if desired. Once cooled add the dried fruits and nuts, as little or as much as you want, and mix.

## Ingredients

- 2 bananas, peeled and diced
- 225g (8 oz) dates, pitted and chopped
- 4 tablespoons dark brown soft sugar
- 4 tablespoons hot water
- 1 tablespoon vanilla extract
- 1 teaspoon ground cinnamon
- 625g (1 3/8 lb) porridge oats
- 225g (8 oz) dried mixed fruit
- 225g (8 oz) flaked or slivered almonds