

No-Cook Vanilla Cinnamon Granola

Prep Time 5 mins 10 mins Total Time

Breakfast,Snack,Side Meal Type

Contributed By

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Living Plate Teaching Kitchen Source

6 Servings



Ingredients



- 1 cup walnuts, raw, chopped
- 12 dates, Medjool, pitted and chopped
- 1 cup oats, rolled (gluten-free if necessary)
- 1/4 cup coconut flakes, unsweetened
- 1 Tbs chia seeds
- 1 Tbs hemp seeds
- 1 tsp vanilla extract
- 1/2 tsp cinnamon, ground
- salt, to taste

Directions

Prep

1. Pit and chop dates.

Make

- 1. Add walnuts to food processor and pulse until roughly chopped.
- 2. Add dates and pulse until combined with walnuts.
- 3. Add balance of ingredients and pulse until combined.
- 4. Add a few pinches of salt if desired.
- 5. Pour onto baking sheet and separate with fingers. Let air dry for about four hours.
- 6. Place in an airtight container and store in refrigerator for up to two weeks.

Notes

Pecans work well in place of walnuts here. Have a nut allergy? Replace walnuts with sunflower seeds or pumpkin seeds.

Serving size indicated is perfect for breakfast or snack but you can also use less as a topping!

Source: Nutrient data for this listing was provided by USDA Food Composition Database. Each "~" indicates a missing or incomplete value.

Nutrition information for recipes is calculated by retrieving and compiling individual food data from the USDA database. Factors such as brand selection, size of produce, and preparation can change nutrition information in any recipe. We offer this information as an estimate only.

Nutrition Facts		Amount/serving	% Daily Value*	Amount/serving	% Daily Value*	* The percent Daily Value (DV) tells you how much a nutrient in a serving of food
		Total Fat 18.2g	27%	Total Carbohydrates 50g	16%	
		Saturated Fat 4.0g	20%	Dietary Fiber 7g	29%	
		Trans Fat 0.0g		Total Sugars 33g		
Calories per serving	370	Cholesterol 0mg	0%			contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.
		Sodium 3mg	0%	Protein 9g		
		Vitamin D 0mcg 0% · Calcium 67mg 6% · Iron 2mg 10% · Potassium 560mg 11%				

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