

## Vegan Granola

5 cups of dry oats  
½ cup Olive oil  
1 cup of pitted dates  
1 cup warm to hot water  
1 tsp cinnamon  
½ cup peanut butter or peanut butter powder  
4 TB Swerve (optional)  
¼ cup golden raisins (optional)  
¼ cup almonds (optional)  
¼ cup pecans (optional)  
1 apple chopped up small (optional)  
Sunflower seeds (optional)  
Pumpkin seeds (optional)

Soak pitted dates in water for about an hour. Then place in a blender and blend until smooth. In a large bowl put all the wet ingredients and seasonings, stir well then stir in the dry oats, covering the oats well. Then add fruit, seeds, and nuts of choice. If the mixture appears to be too wet, gradually add more dry oats. To test the mixture for readiness, form balls with the mixture and if they stay together, it's ready.

Once you've achieved the right consistency, it's time to place the mixture in the oven. Line a cookie sheet or pan with parchment paper, dump the mixture on top, and press the mixture firmly in the pan as flat as you can (evenly throughout the pan).

Bake at 350 degrees for about 30-40 mins until firm. Let cool completely and store in Ziplock bags in the refrigerator. Serve with nut milk as a cereal, eat as a snack, or use as a topping on yogurt, banana cream, etc.

**Note:** if you're not doing the Daniel Fast, you can add vegan chocolate chips unless you can find vegan and sugar free.