

BLACKMORES
Australia's No.1 Brand

Sticky date & ginger granola

Dairy free, vegan, refined sugar free, gluten-free option
Makes 1 large batch or 4 small jars for gifts



Ingredients

- 3 cups rolled oats, gluten free if required
- 1 cup raw pecans, roughly chopped
- ¼ cup poppy seeds
- 1½ tsp salt
- 1 tsp cinnamon
- 1 tsp ground ginger
- ½ cup olive oil
- ½ cup high-quality maple syrup
- Grated zest of 2 fresh oranges
- 1 cup coconut flakes
- ½ cup dates, roughly chopped
- ½ cup raw almond flakes
- ⅓ cup dried ginger, crystallised or non-crystallised
- ½ cup vegan dark chocolate, roughly chopped

Recipe by Roberta Nelson

Follow Roberta on Instagram [@naturomedico](https://www.instagram.com/naturomedico) for more healthy eating inspiration!

How to make

Heat your oven to 175°C and line a large baking tray with baking paper

Combine the oats, pecans, poppy seeds, salt, cinnamon and ground ginger in a large mixing bowl.

Then quickly whisk together the olive oil, maple syrup and orange zest and add it to the mixing bowl stirring everything together until everything is well combined.

Spread the mixture out onto your baking tray in one even, flat layer and place into the oven to bake for 30 minutes, stirring half way through

After 30 minutes, add the coconut flakes, dates, almond flakes and dried ginger to the tray, toss everything again and return it to the oven to cook for a further 10 minutes until everything is nice and golden

Remove the granola from the oven and allow it to completely cool before mixing through the dark chocolate pieces.

Once completed, you can transfer it to jars or a container to be stored for up to 10 days