

Peanut Butter Sesame Granola



Prep Time: 10 minutes

Cook Time: 25-30 minutes

Yield: 5 cups

Ingredients

- 2 cups rolled oats
- 1 cup wheat germ
- ½ cup sesame seeds
- ½ cup peanuts
- ½ cup coconut
- ½ tsp. salt
- ½ cup honey
- ⅔ cup peanut butter
- 2 tbsp. [Gustare Japanese Toasted Sesame Oil](#)
- 1 tsp. pure vanilla extract
- ½ cup banana chips

Directions

1. Preheat oven to 300 degrees.
2. Combine all dry ingredients, except banana chips, in medium bowl. Set aside.
3. Whisk honey, peanut butter, sesame oil, and vanilla together. Pour over dry ingredients and toss to coat evenly.
4. Spread onto sheet tray brushed with sesame oil. Bake for 25-30 minutes, stirring granola every 10 minutes to minimize clumping and prevent burning.
5. Add banana chips once granola is removed from oven. Enjoy!

Note: If by chance you wanted to make this just a touch sinful, ½ cup chocolate chips would be a wonderfully sweet addition once the granola has cooled completely.