



## NUTTY GRANOLA COOKIES

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1 cup dates, soaked in 1/3 cup boiling water  
1 egg  
3 tablespoon maple syrup  
3 tablespoon coconut oil  
1 teaspoon vanilla  
2 cups nutty granola  
3/4 cup almond meal/flour  
1/2 tablespoon baking powder  
1/2 teaspoon cinnamon

Soak dates in 1/3 cup water and then blend with maple syrup, coconut oil and vanilla. Mix granola, flour, baking powder and cinnamon into a bowl, add wet ingredients. Form into small size balls, and squash down onto lined baking tray. Bake at 180C for 20 minutes until golden.

