Baked Bananas with Granola & Orange Yogurt Sauce

**Ingredients**

**Serves 4**

**Granola**
- 1/2 tablespoon olive oil
- 3/4 cups rolled oats
- 2 tablespoons flax seed
- 2 tablespoons oat bran
- 1 1/2 tablespoons butter
- 2 tablespoons honey
- 1/3 cup packed brown sugar
- 1/2 cup chopped nuts
- 1/3 cup dried fruit

**Baked Bananas**
- 2 bananas
- Quartered juice of 1 lime
- 1/4 teaspoon ground cinnamon
- 1/8 teaspoon ground nutmeg
- 1 tablespoon dark brown sugar
- 1 tablespoon butter (optional)

**Orange Yogurt Sauce**
- 1 cup light vanilla yogurt
- 1/4 teaspoon orange zest
- 2 tablespoon orange juice

**Directions**

1. **For Granola:** Heat olive oil in a medium skillet over medium- high heat. Add oats to pan and stir browning and crisping the oats, for about 5 minutes. Remove the pan from heat and spread the oats on a parchment-lined cookie sheet to cool.
2. Melt the butter in the same pan over medium heat. Stir in the honey and brown sugar; cook, stirring constantly, until bubbly. Add oats into the pan. Cook and stir for another 5 minutes or so. Pour out onto the parchment and spread to cool.
3. Once cool, transfer to an airtight container and stir in the nuts and dried fruit.
4. **For Bananas:** Preheat your oven to 400 degrees. Toss bananas with all the ingredients, except the butter.
5. Line the bananas on a parchment line baking sheet, dot the bananas with butter and bake for 10-15 minutes or until brown
6. **For Yogurt:** Combine all the yogurt ingredients and mix well.
7. **To serve:** Serve warm bananas with granola and yogurt sauce on top.