

Chocolate Granola

Ingredients:

3 cup rolled oats

1 cup almond flakes

1 cup coconut chips

1/2 cup sunflower seeds

1 cup raisins

In a large bowl mix together all the ingredients (except raisins) and set aside.

2 tbsp date paste

1/4 cup coconut oil (melted)

1 apple made into puree or

your preferred sweetener to taste

2 tbsp raw cacao powder

1/4 tsp cinnamon

1/2 tsp vanilla extract

3/4 tsp pink salt

In a small bowl combine all ingredients and stir well.

Pour this mixture into the oat mixture and stir well until well combined.

Spread over dehydrator sheet and dehydrate at 140°F until crispy. (or bake 300 degrees for 35 - 40 minutes)

Allow granola to cool down completely, than add 1 cup raisins and stir well. The granola will set and harden as it cools.

Store in an airtight container.

Enjoy!