

Nut Crunch "Cereal"

*Use Organic Ingredients when possible

Ingredients:

- 1/2 Cup Sunflower Seeds
- % Cup Pumpkin Seeds
- 1&1/3 Cup Unsweetened Coconut
- 1 Cup Almonds (Raw/Chopped)
- 1&1/2 Tsp Cinnamon
- 3 Tbsp Coconut Oil
- 1 Tsp Vanilla (Extract)
- 1 Cup Raisins (Added after "cereal" is baked)

Instructions:

- 1. Preheat oven to 325 F
- 2. Combine all DRY ingredients (except raisins)
- 3. Warm coconut oil so that it is easily incorporated. Pour oil and vanilla over dry ingredients and mix well
- Spread "cereal" mixture over large baking pan (15X10 or bigger) and bake at 325 degrees for 20 minutes. Take out of the oven , stir mixture and bake for another 5-7 minutes
- 5. Cool, add raisins
- 6. Store in an airtight container
- 7. Enjoy

Note:

• Feel free to use any raw nut, seed, try other spices (nutmeg, pumpkin spice, cayenne) and other extracts (like almond).