

Awesome Chocolate Granola Cereal Recipe (Created by Juliette Camburn)

4 cups organic rolled oats

2 cups chopped nuts (walnuts, pecans, cashews, etc. any combination)

½ cup sunflowers seeds

½ cup raw pumpkin seeds

2 teaspoons organic cinnamon

2 to 4 Tablespoons organic cocoa powder

3 to 6 Tablespoons organic butter (Kerry Gold)

3 to 6 Tablespoons organic raw coconut oil

½ cup maple syrup (*or* organic honey *or* organic barley malt)

1 tsp. (liquid) vanilla

- 1) Preheat oven to 275 F
- 2) In a large mixing bowl, combine oats, nuts, seeds, cinnamon and cocoa powder and mix well.
- 3) In a small saucepan, heat the butter, coconut oil and maple syrup until it combines and starts to bubble.
- 4) Pour the hot mixture over the oat mixture and stir in the vanilla.
- 5) Mix well.
- 6) Line two baking sheets with parchment paper and distribute the mix onto the baking sheets in a thin layer.
- 7) Bake at 275 F degrees for 1 hour.
- 8) Let it cool completely on the baking sheets and store in an air tight container.
In such, it will stay fresh for up to 3 weeks.

Note: When eating, it is good to mix with berries, fruit, or any other healthy additions.