



Paleo Grain Free Sea Salt Dark Chocolate Granola Recipe

The Ingredients:

- **1 1/2 cups of raw shredded coconut flakes**
- **1 cup of sliced raw almonds**
- **1/2 cup of milled flax seed**
- **1/2 cup of raw cashews**
- **1 cup of raw sunflower seeds**
- **1/2 cup of raw walnuts**
- **1/3 cup of raw almond butter**
- **1/4 cup of organic maple syrup**
- **2 tablespoons of coconut oil**
- **1 teaspoon of organic ground cinnamon**
- **2 tablespoons of Sea Salt**
- **1 teaspoon of organic vanilla extract**
- **2 tablespoons of cacao powder**
- **1-2 oz of cacao nibs**

Instructions:

- 1.) Warm oven to 300°F.
- 2.) Mix wet ingredients in a separate bowl til well incorporated.
- 3.) Mix dry ingredients, may have to grind and pulse nuts to your liking. Highly recommended. To get the granola texture when baked. But some medium to large pieces will make a great contrasting crunch,
- 4.) Combine wet ingredients to dry in bowl and thoroughly incorporate until all pieces are well coated.
- 5.) You can add cacao nibs now, it will slightly melt when baking, or incorporate and mix later after baked and cooled.
- 6.) Spread on parchment lined baking sheet.
- 7.) Bake for 20 to 25 minutes til nice and brown at the base, bake longer if you want a crunchy-er texture, careful not to burn.
- 8.) Take out of oven let cool. Then break into pieces and place in sealed container. Should last about 2 weeks in dry conditions outside of direct heat.

20 Servings at 1/4 cup