



CHOCOLATE GRANOLA

Yield: 16 servings

Equipment

Blender

Dehydrator

INGREDIENTS

6 cups	rolled oats
1 cup	raw sunflower seeds, soaked and drained
1/2 cup	raw chocolate powder
1/2 cup	raw organic honey
1/2 cup	cold pressed extra virgin olive oil
1-1/2	tablespoons cinnamon
2	large apples, cored
1/4 cup	purified or distilled water

Place oats and sunflower seeds in a large mixing bowl. In a blender, blend honey, oil, apples, chocolate, cinnamon and water together. Pour blended mixture over dry ingredients. Stir until well combined. Place mixture on mesh dehydrator sheets. Dehydrate at 105 degrees until completely dry, approximately 18-20 hours. After granola is dehydrated, place it back into a large mixing bowl and add any or all of the following:

ADDITIONAL INGREDIENTS

1 cup	chopped walnuts or almonds
1/2 cup	grated coconut
1/2 cup	raisins

Mix together well. Store in a glass jar or air tight container. Serve with almond or walnut milk as a breakfast or eat plain as a snack.

- Chef Sheree Clark