

Home Made Nut Granola

Ingredients

- 1 cup raw cashews
- 1/4 cup raw pepitas/pumpkin seeds
- 1/4 cup raw sunflower seeds (no shell)
- 1/2 cup coconut flakes
- 1/4 cup sesame seeds
- 3/4 cup dried cranberries
- 1/4 cup coconut oil
- 1/2 cup raw honey
- 2 tsp. vanilla extract
- 2 tsp. sea salt

Directions

1. Light a Cobble Stone and once ready to cook place the Deep Frying Dish into the Cobb with the lid on to heat for 5 minutes.
2. Combine the coconut oil, raw honey and vanilla extract in the deep frying dish and mix until all liquids are warm.
3. Add the dry ingredients with the exception of the cranberries. Ensure that all ingredients are coated with the liquid mixture and put the Dome Lid on the Cobb.
4. Cook for 20 minutes or until golden brown, mixing every now and then to ensure that the mixture on the bottom of the frying dish does not burn.
5. Add in your dried cranberries (you can also use raisins if preferred) and cook for a further 5 minutes.

Delicious as a snack as it is, or with yogurt and fruit.