**GRAIN FREE GRANOLA**

Cover 4 cups of assorted raw nuts (cashews, pecans, walnuts, almonds) with water and soak for 24 hours. Drain and spread on a clean kitchen towel to soak up the excess water.

Place the nuts into the large bowl of a food processor fitted with the large blade. Pulse to process to small to medium sized chunks. Be careful not to over- process. Look for the consistency of a grain cereal

In a separate bowl blend together 1-2 bananas, 1 whole egg (or 2 egg whites), vanilla and any spices you prefer (cinnamon, ginger, cloves, nutmeg, etc.), and 1 tablespoon of molasses; ¼ cup coconut manna. Blend together into a smooth paste.

Stir the banana-coconut mana paste into the nuts until the nuts are evenly coated. Spread onto a baking sheet lined with parchment paper.

Bake at 220 degrees for 2 hours. Carefully lift parchment paper to flip the nuts over. Continue baking for another 60-90 minutes until the nuts are dry and starting to crisp. Break into chunks to check for moisture. Continue to bake if the nuts seem damp. When the mixture feels dry to the touch, remove from the oven to a cooling rack. The granola will become crispier as it cools.

Break the cooled mixture into pieces and store in a bag or jar.