



### **Toasted Hemp Sweet Hot Granola**

Makes 7 cups

3 cups rolled oats

1/2 cup unsweetened coconut

1 cup pumpkin seeds

1/4 cup sunflower seeds

¼ cup hemp seeds

1/4 teaspoon sea salt

1/3 cups vegetable oil

½ cup Datil Bee Awesome Sweet Hot Honey

1 cup dried mango

½ cup Goji berries

1) Preheat oven to 325 F degrees.

2) In large mixing bowl combine sea salt, oats, pumpkin seeds, coconut, hemp seeds, sunflower seeds.

3) In a sauce pot heat oil and Datil Bee Awesome sweet hot honey just to warm. Stir well. Take off heat and stir in the oat mixture and completely coat the mixture. Spread on to sheet pan in a single layer and bake for 30-35 minutes. Stir every 5 minutes and respread.

4) When golden, remove from oven and stir in dried mango and goji berries and respread onto a new sheet pan to cool. Store in an air tight container.