Elements Granola





ooking to perfect your summer body, but still want to snack? ELEMENT, is GMO-free, gluten free and extremely low-sugar dessert products. These rice and corn cakes satisfy your cravings, without the extra bloating and guilt.

ELEMENT is the ultimate guilt-free dessert snack that can be a quick, on-the-go bite for the career girl or a platter of fun and tasty treats at your next home gathering with family and friends. Available in dark chocolate, milk chocolate, strawberry yogurt, and vanilla orange; ELEMENT is the ultimate balance between health and delectable treats.

Made with pure Italian chocolate and yogurt and organic rice and corn, ELEMENT cakes are made under strict EU regulations, ensuring the product is all natural and providing an amazing sensory experience with every bite. Steering clear from GMO, gluten, cholesterol, hydrogenated fats, trans fats, high fructose corn syrup, yeast, and preservatives, health-conscious individuals can satisfy their sweet tooth and avoid feeling guilty.

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- 1 cup raw/shelled pumpkin seeds
- 1 cup dried cherries
- 3 dark chocolate Element rice cakes
- 1 tablespoon dried pomegranate seeds (optional)
- %teaspoon cayenne (optional)
- 1 tablespoon extra virgin
- coconut oil
- 1 tablespoon maple syrup. Grade B pinch of salt

Preheat oven to 350°F

Mix all ingredients evenly EXCEPT Element chocolate rice cakes together in a large bowl.

Pour onto parchment paper covered cookie sheet in one even layer.

Bake for 20 minutes.

Let cool fully then break apart the brittle.

Break or chop Element chocolate rice cakes into small pieces.

Mix together.

Enjoy!