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Oils/Fats

Coconut Oil 4 cups = approx.  $8 \frac{1}{2}$  fl oz / 500 ml Cacao Butter  $\frac{2}{3}$  cup = approx. 4 oz / 110 g

'Dry' Pantry ingredients - Nuts, Seeds, Dried Fruits, Superfood Powders

Coconut (flaked/shredded) 4 ½ cups = approx. 9 oz / 250 g Cashews 5 ½ cups = approx. 2 1/4 lbs / 1 kg Almonds = approx. 9 oz / 255 g 1 ½ cups 1 cup Walnuts = approx. 6 oz / 170qPecans = approx. 6 oz / 170g 1 cup Hazelnuts = approx. 6 oz / 85 q 1/2 CUD Macadamia Nuts = approx. 6 oz / 85 g ½ cup Chia Seeds <sup>2</sup>/<sub>3</sub> cup = approx. 4 oz / 110 g Dates 15 ½ cups = approx. 4 ½ lbs / 2 kg Raisins ½ cup = approx. 2 ½ oz / 70 g Cacao Powder 1 ½ cups = approx. 5 oz / 135 g

'Wet' ingredients - Nuts, Seeds, Nut Butters

Try always get BPA free cans when possible! 1 tin = 1 ½ cup = 13 ½ oz / 400ml

Spring Water approx. 1 gallon / 3 ½ litres

Coconut Cream 6 cups = approx. 26 fl oz / 750 ml (4 tins)

Tahini (Sesame Seed paste) 12 tbsp = approx. 13 oz / 375 g

Nut Butter (your choice) 2 tbsp

Spices, Extracts, and (food grade) Essential Oils

Vanilla Extract 16 tsp = approx. 3 fl oz / 80 ml

Hazelnut Extract 1 tsp
Cinnamon (ground) 3 tsp
Sea Salt 4 tsp
Peppermint E.Oil (food grade)16 drops

**Natural Sweeteners** 

Maple Syrup 2 ½ cup = approx. 22 fl oz / 650 ml Can also use Honey or Coconut Blossom Syrup instead of Maple Syrup.

Fresh Fruit & Fresh Herbs

Bananas 3 medium size

Strawberries 1 ½ cup
Blueberries ½ cup
Mango 1 small
Pineapple ½ small

Lemon 3 medium size Fresh Peppermint 1-2 bunches

**Optional Toppings/Decorating Desserts:** 

Cacao Nibs ½ cup
Fresh Berries 1 cup
Fresh Mint leaves ¼ cup
Dried Banana chips ¼ cup
Dessicated Coconut ¼ cup

Chopped Nuts ½ cup your choice (hazelnuts/almonds)

Small amount for sprinkles - Rose petals, Calendula petals and Lavender flowers.

Please Note: I've calculated these amounts based on making 1 of each, of

ALL recipes shared in this Module.

There are over 30 recipes in this Module!

This list lasts us over 1 month+ worth of

Sweets!

