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#### Oils/Fats

Coconut Oil 1 cup = approx.  $8 \frac{1}{2}$  fl oz / 250 ml

Flax Seed Oil (optional) 3 tsp Hemp Seed Oil (optional) 1 tsp

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

Coconut (flaked/shredded) 1/2 cups = approx. 1 oz / 25 g Cashews 2 1/2 cups = approx. 15 oz / 425 g Almonds 1 cup = approx. 6 oz / 170 g Chia Seeds 1/4 cup = approx. 1/2 oz / 10 g Sunflower Seeds 1/4 cup = approx. 2 oz / 50 g

Dates 5 Cacao Powder 2 tbsp

Sea Salt couple pinches

### **Optional Superfood Powders**

Chlorella (broken cell) 2 tsp
Spirulina Powder 1 tsp
Lucuma Powder 1 tsp
Maca Powder 1 tsp
Bee Pollen 1 tsp

## 'Wet' ingredients (tinned or other) - Nuts, Seeds, Butters

Spring Water approx. 3 gallons / 13 ½ litres

Coconut Cream 3 cups = approx. 25 fl oz / 750 ml (2  $\frac{1}{4}$  tins)

Coconut Water 2 cups = approx. 17 fl oz / 500 ml

## Spices, Extracts, and (food grade) Essential Oils

Vanilla Extract, Hazelnut Extract, Orange Essential Oil, Peppermint Essential Oil, Cinnamon & Nutmeg

#### **Natural Sweeteners**

Maple Syrup  $2 \frac{1}{2}$  cup = approx. 22 fl oz / 650 ml Can also use Honey or Coconut Blossom Syrup instead of Maple Syrup.

#### Fresh Fruit, Veg & Fresh Herbs

Kale 10 leaves = approx. 2 bunches Green Silverbeet 5 leaves = approx. 1 bunch

Carrot 1 small
Cucumber 1 small
Bananas 3 ½ medium

Apple (dark green/tart)

Orange

Strawberries

Blueberries

Raspberries

1/2 cup

Mango

1 ½ small

Papaya/Paw-Paw
Pineapple
Avo
1 small
Fresh Peppermint
4-5 leaves

Please Note: I've calculated these amounts based on making 1 of each, of ALL recipes shared in this Module.

