

## COCONUT PEPITA CRUNCH

The perfect crispy topping for smoothies, ice-cream or a quick snack on the go.

Yield:

11 (1/4 c) servings

### Ingredients

- 1 cup raw pepitas (pumpkin seeds)
- 1.5 cups shredded coconut, unsweetened
- 1/4 tsp of salt (add a touch more if you like things salty)
- 1/4 chia seeds
- 1/4 cup maple syrup

### Directions

- 1) Preheat oven to 350 degrees F. Line a baking tray with parchment paper or a silpat (you can compost non-waxed parchment paper!)
- 2) Combine pepitas, shredded coconut, salt and chia seed in a medium bowl. Stir in maple syrup and blend til evenly coated.
- 3) Transfer to the baking tray and spread out the mixture evenly.
- 4) Bake for 10 minutes. Remove the tray from the oven and stir the mixture. Turn off the oven and return the tray to the oven, letting it sit with the door closed for 10 more minutes (or until golden brown). Check it a couple times during this period as ovens cool at different rates.
- 5) Remove the tray from the oven, stir the mixture and let sit until fully cooled. The Coconut Pepita Crunch will crisp up as it cools.
- 6) Transfer to an air-tight container to store at room temperature (or the freezer if you will be storing it for more than 5 days).