

Julie's Granola Recipe

- 12 cups organic rolled oats (old fashioned oats)
- 1 cup shredded unsweetened coconut
- 2 cups chopped nuts and/or whole seeds (our favorite is walnut and pumpkin seed, cashews are also nice)
- 1/2 cup honey
- 3 Tbsp maple syrup or 12 pitted dates
- 1/3 cup tahini
- 1 tsp sea salt
- 1 1/2 cup hot water



Directions: In one bowl place oats, coconut, chopped nuts/seeds (first three ingredients) and mix well, set aside. In a blender, place the last 5 ingredients and blend VERY well until SMOOTH. Pour from the blender into the oats mixture and mix well.

Spread onto a flat cooking pans and bake in the oven at 250 degrees Fahrenheit for approximately 2 to 4 hours until golden brown, or to your liking. You will want to stir the granola as it's cooking every 30 minutes to make sure it cooks evenly. The dryer it is, the more crunchy it will be. If you want to add dried fruit (chopped) do it after the granola is cooked otherwise the dried fruit will turn hard and too tough.