

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
- 14 pitted dates
- 1/3 cup nut butter or tahini
- 1 1/2 tsp sea salt
- 1 1/2 cups warm 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 two large baking trays (pans) and bake in the oven at 225 degrees Fahrenheit for approximately 6 hours until slightly brown and thoroughly dry (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 might become too hard and tough from baking.