



Tropical Granola

Ingredients

- 2 1/2 c. pineapple juice
- 2 c. dry pineapple chunks
- 1 c. raw pecans or walnuts
- 1/2 c. unhulled tahini
- 1/2 tsp. salt
- 2 Tbsp. coriander powder
- 12 c. rolled oats
- 1 c. chopped almonds
- 1 c. unsweetened coconut

Instructions

- 1 Mix pineapple juice and pineapple chunks together in a medium pot and bring to a boil.
 - 2 In a large bowl, mix oats, chopped almonds and coconut.
 - 3 Then blend pineapple juice and chunks together along with pecans, tahini, coriander and salt.
 - 4 Pour liquid ingredients over dry ingredients and mix.
 - 5 Be careful not over mix to get it “mushy”.
 - 6 Bake granola mixture at 250 degrees for 2 -2 1/2 hours until dry, stirring evenly every 20 minutes.
- Add dried fruit after baking. Or bake overnight in your oven on the lowest heat setting.

A Weimar Recipe: <https://newstart.com/>