



Coconut Pecan Goji Granola - The Perfect Holiday Gift

INGREDIENTS

- 2 cup pecans**
- 2 cups coconut flakes**
- 1 cups styrian pumpkin seeds**
- 1 Tbsp. virgin coconut oil or oil of choice**
- 1/2 cup raisins, soaked in 1/2 cup water
OR dates**
- 1 cup pumpkin puree**
- 1/2 cup goji berries**
- 1 Tbsp. cinnamon OR pumpkin pie spice**
- 1 tsp. vanilla extract**
- 1/4 tsp. mineral salt**



PREPARATION

1. Transfer coconut flakes to food processor and pulse through 5-7 times or until roughly chopped. Transfer to a large mixing bowl.
2. Next, pulse pecans and pumpkin seeds through 5-7 times or until roughly chopped. Transfer to your large mixing bowl.
3. Pulse raisins or dates with soaking water + 1 Tbsp. coconut oil in your food processor until well combined
4. Add to bowl and stir in remaining ingredients and mix well with your hands.
5. Spread out in a 1 inch layer on your dehydrator tray with a drying sheet.
6. Dehydrated at 115-103 degrees F for 6-8 hours or until completely dry.
7. Or Bake at 250 for 2-3 hours or until completely dry.
8. Let cool completely and store in glass jars.