

macadamia Crackers

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Ingredients

1 can green ripe olives
4 1/2 cups macadamia nuts
4 1/2 whole wheat pastry flour
4 teaspoons Yolanda's Seasoning Salt
2 1/2 cups quick oats
1 cup sesame seeds
3/4 cup flax seeds
3/4 cup chia seeds

Method

- Blend entire can of olives in its juice
- Run macadamia nuts thru a champion juicer to make butter (very runny) or blend nuts in powerful blender (like VitaMix) until runny.
- Stir nut butter and blended olives together
- Stir dry ingredients together
- Cut nut butter/olive mixture into dry ingredients as you would a pie crust
- Divide dough into 4 parts
- Roll quite thin (cracker-like) between 2 sheets of bakers' paper
- Place on cookie sheets and score for crackers
- Bake at 350° until light gold and completely dry. Don't let these get too dark, they become bitter.



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4.9 ★★★★★
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