Dried Fruit Granola

Makes 16 cups

Ingredients

- 1 (18 oz) pkg old-fashioned oatmeal (6 cups)
- 2 c. wheat germ
- 1/2 c. salad oil
- 1 c. dark brown sugar, firmly packed
- 1 c. dark raisins
- 1 c. raw unsalted peanuts
- 1 c. chopped pitted dates
- 1 c. chopped pitted prunes
- 1 c. chopped dried apples
- 1 c. chopped dried apricots
- 1 (2 3/4 oz) jar sesame seeds

Instructions

1. In a large mixing bowl, mix oatmeal and wheat germ.
2. Sprinkle with oil. Add sugar, raisins, and peanuts. Mix well.
3. Add dates, prunes, apples, apricots, and sesame seeds. Mix well.
4. Spread mixture thinly on two jelly roll pans.
5. Bake in preheated 350° oven 30-35 minutes until lightly browned. Stir occasionally.
6. Cool completely.
7. Store in airtight jars in a cool, dry place.
8. Serve 1/2 c. mix per person, topped with milk and honey.

Dried Fruit Granola

1 (18oz) pkg old-fashioned oatmeal (6 cups)
2 c wheat germ
½ c salad oil
1 c dk br sugar, firmly packed
1 c dark raisins
1 c raw unsalted peanuts
1 c chopped pitted dates
1 c chopped pitted prunes
1 c chopped dried apples
1 c chopped dried apricots
1 (2¾ oz) jar Sesame seeds

In large mixing bowl mix oatmeal & wheat germ. Sprinkle with oil. Add sugar, raisins & peanuts. Mix well. Add dates, prunes, apples, apricots & sesame seeds. Mix well. Spread mixture thinly on two jelly roll pans. Bake in preheated 350° oven 30-35 min until lightly browned. Stir occasionally. Cool completely. Store in airtight jars in cool, dry place. Serve ½ c min per person, topped with milk & honey. Makes 16 cups.

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