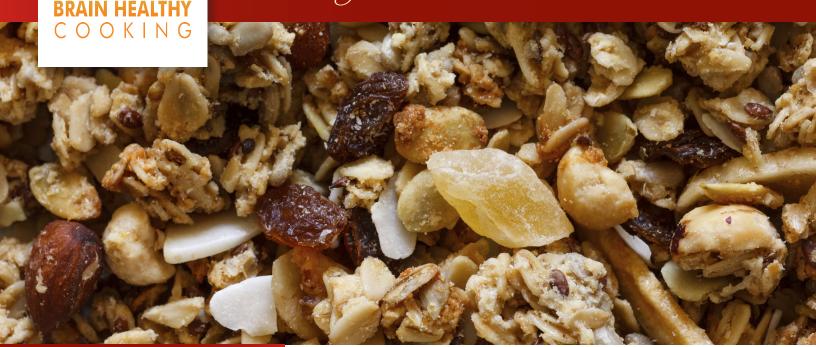
Snack

Crunchy Granola with Fruit & Muts



Ingredients

5 ½ CUPS traditional rolled oats (not instant)
1 TSP ground cinnamon
1 TSP ground ginger
½ TSP sea salt
¾ CUP light brown sugar
¾ CUP applesauce
¼ CUP honey

1 ½ CUP almonds, chopped

% CUP dried apricots,

¾ CUP dried cranberries

chopped

Serves 8

Directions

- 1. Preheat the oven to 325°F
- **2.** Line a large baking sheet with parchment paper
- 3. In a large bowl, mix together the oats, cinnamon, ginger and salt
- **4.** In a medium bowl, whisk together the brown sugar, applesauce, and honey until thoroughly combined
- **5.** Add the wet ingredients to the dry ingredients, along with the chopped almonds
- 6. Mix well, until all of the oats are moistened
- 7. Spread on prepared baking sheet in an even layer
- **8.** Bake for 30 minutes, then remove the baking sheet from the oven and turn the granola over very carefully using a wide spatula
- **9.** Return to the oven and bake for an additional 10-15 minutes, or until crisp and golden
- 10. Cool completely on the baking sheet
- 11. Break up the granola into chunks and stir into the dried fruit
- 12. Store in an airtight container for up to two weeks

