

# Honeyed Granola

## with dried apricots

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**5** cups old-fashioned rolled oats (not quick-cooking or instant)

**1 ½** cups raw and unsalted almonds, coarsely chopped

**1 ½** cups raw and unsalted walnuts, coarsely chopped

**¼** cup brown sugar

**2** teaspoons ground cinnamon

**1** teaspoon salt

**¾** cup unsweetened applesauce

**½** cup honey

**2** tablespoons AVOCARE® Extra Virgin Avocado Oil

**2** cups dried apricots, diced

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**1.** Preheat oven to 350° F. In a large bowl, mix together the oats, almonds, walnuts, brown sugar, cinnamon, and salt. **2.** In a small saucepan, warm the applesauce with the honey and AVOCARE Extra Virgin Avocado Oil until heated through. Mix the purée mixture into the dry ingredients until thoroughly dispersed, then divide and spread the mixture evenly on two baking sheets. Bake for about 30 minutes, stirring about every ten minutes to let the steam escape and to keep the edges from burning, until the granola is toasty, golden in color and feels dry to the touch. **3.** Remove from the oven and mix in the chopped apricots. Let cool on a rack, stirring to allow to dry evenly. Store in a large, airtight container for up to one month.

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**MAKES ABOUT 12 CUPS**