

Homemade Granola



3 cups old-fashioned rolled oats (not quick cooking or instant)
3/4 cup toasted wheat germ
3/4 cup pecans, coarsely chopped
1/2 cup frozen apple juice concentrate, thawed
1/4 cup packed brown sugar
2 tblsp vegetable oil
6 oz. dried mixed fruit

Preheat oven to 300 degrees. Coat a 9x13 inch baking pan with cooking spray. Add the oats, wheat germ and pecans stirring to mix well. Spread evenly in the pan. Cook until the mixture is lightly browned, about 25 minutes, stirring halfway through cooking time. Remove from oven.

Increase the oven temperature to 350 degrees. Stir together the apple juice concentrate, brown sugar and oil. Pour over oat mixture and stir to combine. Spread evenly in pan and return to oven. Bake until oats are crisp, about 30 minutes, stirring halfway through cooking.

Let cool in pan. Toss with dried fruit. May be stored up to one month in the refrigerator in an air-tight container.

Enjoy!

Never Enough Thyme
<http://www.lanascooking.com>
--Recipe adapted from Martha Stewart Everyday Food