

# Apricot-Raisin Granola



Deluxe Dehydrators  
Apricot-Raisin Granola

Make fresh and wholesome granola at home with your NESCO Dehydrator. This recipe for Apricot-Raisin Granola is one you'll want to make again and again. A tasty way to start your day, or as a snack at home or away.

## Your Key Ingredients:

[NESCO Dehydrator](#)

## [NESCO Fruit Roll Sheets](#)

### **Grocery Ingredients:**

4 cups old-fashioned oatmeal (not quick) or rolled oats  
1/2 cup vegetable oil  
1/2 cup brown sugar  
1/2 cup sunflower seeds  
1/2 cup almonds, sliced  
1/2 cup apricots, chopped  
1/2 cup raisins

### **Instructions:**

1. Pour 4 cups oatmeal or rolled oats into bowl. Add oil and brown sugar (more sugar for sweeter bars). Toss gently until blended. Add sunflower seeds and almonds. Mix well.
2. Sprinkle onto **NESCO® Fruit Roll Sheets** 1/2 inches thick. Place in your **NESCO® Dehydrator** on dehydrator trays. Dry 4 to 7 hours at 145° F until crunchy.
3. Toss with apricots and raisins. Store in air-tight container.