



## Hog Island Breakfast Granola

*Served weekly at Hog Island*

8 cups Rolled Oats

1 cup Toasted Pumpkin Seeds

½ cup Sunflower Seeds (toasted if raw, not if salted)

1 cup Brown Sugar

1 cup Applesauce

½ cup Maple Syrup

1/3 cup Molasses

½ cup Vegetable Oil

2 good pinches of Salt

1 ½ cup of Raisins

1 ½ cup of Dried Cranberries (Craisins)

*Preheat Oven to 250 F*

**Directions:**

Combine oats, pumpkin seeds, sunflower seeds, and salt.

Combine brown sugar, applesauce, maple syrup, molasses and oil.

Combine mixed wet and dry ingredients in a large bowl. Then spread onto baking sheets.

Cook for 75 minutes, turning granola over every 15 minutes.

Add in raisins and cranberries after cooled.