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.