

## Reduced Sugar Granola Mix

Makes about 4 ½ cups

### Ingredients

½ cup	<b>Zerose™ erythritol</b>
3 Tbsp.	Brown sugar
1 cup	Soy crunch
2 cups	Quick oats
2/3 cup	Raisins
½ cup	Roasted almonds, coarsely chopped
6 oz pkg.	Dried apricots, coarsely chopped
1½ tsp.	Ground cinnamon
½ tsp.	Salt



### Directions

1. Blend all of the ingredients together, except raisins and dried apricots.
2. Line a cookie sheet with nonstick foil.
3. Pour the granola mix onto the cookie sheet, spread evenly.
4. Bake at 300°F for a total of 45 minutes, stir the mix well every 15 minutes.
5. Half way through the total baking time, add the raisins and dried apricots to the granola mix, and stir well.
6. When baking is complete pour the granola to a bowl; stir to prevent from sticking together as it cools.
7. Once cooled, store in an airtight container; should last 1 week if not consumed sooner!

Note: If you want to reduce the sugar calories to make it no sugar, replace the brown sugar with sucralose. Add about ¼ cup to the Zerose™ erythritol, and increase the cinnamon another 1/3 tsp.

