

# Apricot Treats

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## Apricot Oat Nut Snack Mix

Makes 20 servings

3 cups rolled oats  
2 cups wheat bran  
2 teaspoons cinnamon  
1/2 teaspoon nutmeg  
1 cups pecan halves, broken  
1 cup almonds, coarsely chopped or slivered  
1/2 cup raw sunflower seeds  
5 tablespoons vegetable oil  
3/4 cup honey, melted  
1 1/3 cup dried apricots, quartered (one 6-ounce bag)  
3/4 cup raisins

1. Preheat oven 325 degrees F.
2. In a large bowl, combine rolled oats and next six ingredients; toss well.
3. Drizzle oil over mixture and toss until coated.
4. Drizzle melted honey and continue tossing until coated, mixture should be clumpy.
5. Divide mixture onto two cookie sheets, spreading evenly. In top third of oven, bake 20 minutes.
6. Remove from oven; stir with wooden spoon, mixing thoroughly.
7. Continue to bake 30 minutes more, stirring every 10 minutes.
8. Return snack mix to bowl; add dried fruits. Toss gently and cool.
9. Can be stored for two weeks in airtight containers or frozen up to two months.

## Coconut-Apricot Truffles

Makes 3 dozen balls

1 1/2 cups whole, unsalted almonds  
2 cups dried apricots  
2 teaspoons cinnamon  
2 teaspoons almond extract  
1/2 cup sweetened, shredded coconut

1. Blend all ingredients until a dough-like ball is formed.
2. Roll into 1-inch balls.