



Ass Kickin' Honey Roasted Granola

4 cups rolled oats
1 cup flaked coconut
1 cup chopped Ass Kickin' Honey Roasted Peanuts
3/4 cup wheat germ
1/2 cup honey
1/3 cup vegetable oil
1 tsp vanilla
1 cup raisins
8 oz chopped dried apricots, cranberries or blueberries

Spread oats on an ungreased cookie sheet and bake at 375 degrees for 10 minutes.

In a large bowl, combine oats, coconut, Ass Kickin' Honey Roasted Peanuts and wheat germ.

Add honey, oil and vanilla. Mix until dry ingredients are well coated.

Spread mixture on cookie sheets and bake at 350 degrees for 20 - 25 minutes.

Stir occasionally during baking time to brown evenly.

Remove from oven and allow to cool.

Place in a large bowl and mix in raisins and dried fruit.

Serve as a munchy treat or with milk for an Ass Kickin' breakfast.