



...from Marky Maypo's kitchen to yours

Maypo-Wheatena Granola Mix

- 1– 14oz box **Maypo** Maple Flavored Instant Oatmeal
- 1 cup **Wheatena**
- 3/4 cup brown sugar, firmly packed
- 1 tsp salt
- 1/3 cup instant non-fat dry milk (optional)
- 1/2 cup oil
- 1/2 cup water
- 1/2 cup EACH: sesame seeds, small sunflower seeds, finely chopped nuts
- 3/4 cup shredded coconut
- 1/2 cup raisins or dates, finely chopped

Preheat oven to 250F.

In a large bowl, mix **Maypo**, **Wheatena**, brown sugar, salt and dry milk. Combine oil and water; add to cereal mixture and stir only until mixed. Add the sesame seeds, sunflower seeds, nuts, coconut and fruit; stir only until mixed. Spread mixture on large cookie sheet (or use four 9 inch pie pans). Bake for 1 hour, stirring mixture about every 15 minutes to brown evenly. Remove from oven; cool; store in air tight container.

