

Fruit and Nut Granola Bars [inspired by this formula from the Brown Eyed Baker]  
<http://pajamachef.wordpress.com/2011/03/24/granola-bars-take-two>

Ingredients:

- 2 cups rolled oats
- 1/2 cup wheat germ, toasted in a 350 degree oven for 5 minutes
- 1/2 cup pumpkin puree
- 1/2 cup creamy natural peanut butter
- 1/3 cup honey
- 1/4 cup maple syrup
- 1/3 cup raisins, soaked in hot water for about 20 minutes and then patted dry
- 1/3 cup chopped apricots
- 1/3 cup mini chocolate chips
- 1/4 cup chopped walnuts
- 1/4 cup sunflower kernels
- 1/4 cup chopped pecans
- 1/2 teaspoon pumpkin pie spice

Directions:

Preheat oven to 350 degrees, and grease an 8x8 baking dish with cooking spray. In a large bowl, mix together oats, wheat germ, apricots, chocolate chips, walnuts, sunflower kernels, pecans and pumpkin pie spice. In a small bowl, stir together pumpkin, peanut butter, honey, and maple syrup, then fold into dry ingredients until fully combined. Press into prepared pan, then bake for about 25-27 minutes or until golden brown. Cool completely in pan on a wire rack, then cut into bars. Wrap individually in plastic wrap for easy transport, and store in the freezer to keep fresh.

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