

Forty Years in the Desert Trail Mix

from Passover Lite by Gail Ashkanazi-Hankin

7 matzot
½ cup shredded coconut
½ cup carrots, shredded
3 small apples, unpeeled, cored, quartered, and thinly sliced crosswise
1½ tsp. cinnamon
¾ cup warm orange juice
1 TBSP oil
¼ cup honey
4 TBSP apple juice concentrate
½ cup sliced almonds
8 oz. dried fruits, cut into bite-sized pieces

Preheat oven to 250 degrees.

In a large bowl, break up the matzot into small pieces slightly larger than farfel (about ½ inch). Combine matzot with the coconut, carrots, apples and cinnamon.

In a small bowl, combine the warm orange juice, oil, honey, and apple juice concentrate. Stir until the honey blends in. Drizzle over the matzah mixture and mix well. Let the mixture sit 2-3 minutes to absorb some of the liquid, then stir again.

Spread the mixture onto two nonstick baking sheets and bake for two hours, stirring the mixture every 30 minutes. The mixture will be very moist after the first 30 minutes. Add the almonds during the last 20 minutes. Then cool, transfer to a large bowl, and mix in the dried fruit. Makes about 9 cups.

Note: Store in a plastic covered container. Great as a cereal with milk or with yogurt or as a nosh by itself.