

Dried Fruit Pemmican

- 2 cup apricots
- 2 cups raisins
- 2 cups sunflower seeds
- 2 cups pumpkin seeds
- 1 cup dried blueberries
- 1 cup fresh strawberries
- 8 eggs

Method for Preparing

- 1. PLACE RAISINS AND APRICOTS IN A FOOD PROCESSOR AND REMOVE AND PLACE IN A SMALL MIXER.
- 2. PLACE THE SUNFLOWER SEEDS AND PUMPKIN SEEDS IN THE PROCESSOR AND GRIND AND PLACE IN MIXER WITH APRICOT AND RAISONS.
- 3. ADD IN BLUEBERRIES AND SLICED STRAWBERRIES AND START TO MIX.
- 4. ADD IN EGGS UNTIL WELL COMBINED AND PLACE IN A 9X11 BAKING DISH OR SHEET PAN AND BAKE AT 350 DEGREES FOR 10-15 MIN UNTIL THE CENTER IS FIRM.
- 5. REMOVE AND COOL COMPLETELY AND CUT INTO BARS AND SERVE.

