

## Spicy Dried Apple and Pecan Trail Mix

**Serves:** 4

**Prep time:** 20 minutes

**Cook time:** 90 minutes

### Ingredients

2 apples, cored and sliced

¼ cup water

2 limes, juiced

1 teaspoon paprika

1 teaspoon chilli powder

1 teaspoon cumin

180g pecans

2 teaspoons macadamia oil (or olive oil)

¼ cup dried cranberries

2 teaspoons pepita seeds

2 cups plain unsalted popcorn



Everyday Food

### Method

PREHEAT the oven to 100°C.

SOAK apple in a large bowl with water and half the lime juice for 10 minutes.

DRAIN apple slices and arrange in a single layer on a lined baking tray.

SPRINKLE with half of the paprika, chilli powder and cumin.

BAKE for 90 minutes, turning over apple pieces after 45 minutes.

MIX pecans and oil in a bowl with the remaining lime juice, paprika, chilli powder and cumin, stirring until pecans are coated.

BAKE pecan mixture on lined tray for 15 minutes.

COOL apple and pecan mixtures.

COMBINE apple, pecans, cranberries, seeds and popcorn.

STORE in an airtight container or jar.

*Recipe courtesy of the Country Kitchens team*