

# PUMPKIN MAPLE PECAN GRANOLA

## Ingredients

- 3 cups rolled oats (gluten free for GF eaters)
- 1 1/4 cups raw pecans
- 1/3 cup raw pepitas
- 3 Tbsp honey
- 1/4 tsp of sea salt
- 3/4 tsp pumpkin pie spice
- 1 tsp cinnamon
- 1/4 cup coconut or olive oil
- 1/3 cup maple syrup (or sub agave or honey if not vegan)
- 1/3 cup pumpkin puree



## Instructions

1. Preheat oven to 340\* F.
2. Mix the oats, nuts, seeds, spices, sugar and salt together in a large bowl.
3. In a small saucepan over medium-low heat, warm the coconut oil, maple syrup and pumpkin puree and whisk. Pour over the dry ingredients and quickly mix with a wooden spoon.
4. Spread the mixture evenly onto two baking sheets (or bake in two batches) and bake for 23-33 minutes, stirring a bit near the halfway point. If you prefer chunkier granola, don't stir as it breaks up the clusters. Instead, just rotate the pans at the halfway point to ensure even cooking.
5. Once the granola is golden brown (usually about 25 minutes), remove from oven and let cool completely. It will crisp up as it cools.
6. Transfer to an airtight container. Should keep for a couple weeks. Enjoy with almond milk, dairy-free yogurt or on top of oats!

This recipe is delicious raw (uncooked) atop fresh fall apples or with one of the nut milks from the DIY Nut Milks, Nut Butters & More book that we are featuring this Holiday Season. Enjoy!

Recipe adapted by Tonya Judd from a recipe by Dana at [minimalistbaker.com](http://minimalistbaker.com)