

# Maple Pumpkin Spice Granola

*Perfectly paired with yogurt or milk!*

Prep Time: 10 mins  
Cook Time: 25 mins  
Yield: 6-8 Servings

## Ingredients

- 2 cups Old-Fashioned Oats
- 1 cup raw Pecan halves
- 1 cup raw Pepitas (pumpkin seeds) or sliced Almonds
- 1/4 cup Maple Syrup
- 1/4 cup melted Coconut Oil
- 1/4 cup Pumpkin Puree
- 1 1/2 teaspoons Pumpkin Pie Spice
- 1/4 teaspoon Vanilla Extract
- 1/2 teaspoon Salt
- 1/2 cup shredded Coconut (optional, but highly recommended)

## Directions

1. Heat oven to 350°F.
2. Spray a large baking sheet with cooking spray, or line it with parchment paper. Set aside.
3. Combine the oats, nuts and seeds in a large mixing bowl.
4. In a separate bowl, whisk together the maple syrup, melted coconut oil, pumpkin puree, pumpkin pie spice, vanilla extract, and salt until smooth.
5. Pour the maple syrup mixture over the oats mixture, and toss until everything is evenly mixed.
6. Spread the granola mixture out evenly on the greased or parchment-lined baking sheet and bake for 15 minutes.
7. Remove from the oven and add in the coconut (if using) and give everything a good stir.
8. Return the granola to the oven and cook for an additional 10-15 minutes, or until the mixture is golden.
9. Remove from the oven and let cool until the granola reaches room temperature.
10. Serve immediately, or store in a sealed container for up to two weeks.

<http://www.gimmesomeoven.com/pumpkin-spice-granola/>



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