

Pumpkin Granola

Makes 4-5 cups



- 3/4 cup pumpkin puree
- 1 teaspoon cinnamon
- 1/4 teaspoon nutmeg
- 1/8 teaspoon ginger
- 1/2 teaspoon salt
- 1/2 cup brown sugar, packed
- 1/4 cup maple syrup
- 1 teaspoon vanilla
- 4 cups old-fashioned oats
- 3/4 cup dried cranberries
- 1/2 cup pecan halves, chopped
- 1/4 cup raisins
- 1/4 cup unsweetened coconut
- 1/4 cup pumpkin seeds

Preheat your oven to 350 degrees, and line a large baking sheet with parchment paper or a silicone baking mat.

In a large bowl, stir together the pumpkin, cinnamon, nutmeg, ginger, salt, brown sugar, maple syrup, and vanilla. Add in the oats and other mix-ins and stir until everything is coated and combined.

Spread onto the baking sheet in a single layer and bake for 20 minutes. Stir and then bake for another 15-20 minutes. Let cool completely; it will harden/crisp as it cools. Store in an airtight container or bag.

Source: Barely adapted from [A Bitchin' Kitchen](#) who adapted it from [Pastry Affair](#)

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