

# Pumpkin Pie Granola

## Pumpkin Pie Granola



### Ingredients for Pumpkin Pie Granola:

- 5 cups dry rolled oats, NOT quick oats
- 2 tsps ground cinnamon
- 1 tsp ground ginger
- 1 tsp ground nutmeg

- 1/2 tsp ground cloves
  - 1 Tbsp pure vanilla extract
  - 1/4 cup unrefined coconut oil
  - 1/3 cup pure maple syrup, or raw honey
  - 3/4 cup all natural pumpkin pureé, unsweetened
  - 1/2 cup raw pecans
1. Preheat the oven to 325 degrees f.
  2. Line a large flat/shallow, rimmed baking tray with parchment paper.
  3. In a large bowl, stir in oats, pecans, spices, and vanilla extract. Stir well until the oats are coated well with the spices.
  4. Add in coconut oil, maple syrup and pumpkin purée, then stir until well combined and coated.
  5. Place this mixture into the prepared baking tray and spread out evenly.
  6. Bake for about 30-35 minutes, taking out every 15 minutes to stir/flip the granola – making sure the oats toast evenly.
  7. Once the mixture brown and crisp to the touch, leave out to cool completely.
  8. Store in an airtight container, at room temperature for up to 1 week.
  9. Serve with Greek yogurt or Almond milk, raw honey and berries.

Photo and recipe credit for Pumpkin Pie Granola to [www.cleanfoodcrush.com](http://www.cleanfoodcrush.com)