

# Pumpkin Pecan Granola

Bake a crunchy, nutty granola filled with fall flavors!



Yield: 6 cups granola

## Ingredients



3 cups  
rolled oats



1 cup  
raw pecans



½ cup  
raw pepitas



1 ½ tsp pumpkin  
pie spice



¼ tsp  
kosher salt



4 Tbsp  
butter



⅓ cup  
maple syrup

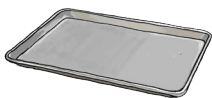


¼ cup  
brown sugar



⅓ cup  
pumpkin puree

## Tools



baking sheet



parchment  
paper



dry  
measuring cups



measuring  
spoons



large  
bowl



spatula



liquid  
measuring cup



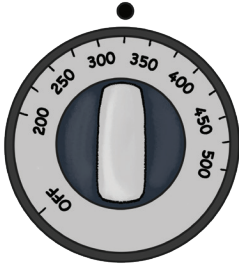
small pot



whisk

## Steps

1



Preheat oven to 325°F.  
Line baking sheet with  
parchment paper.

2



Add oats, pecans, pepitas, pumpkin  
pie spice, and salt to large bowl.  
Stir and set aside.

3



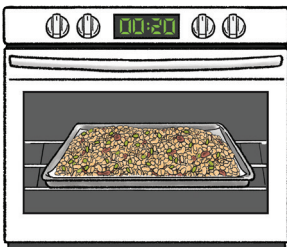
Add butter, maple syrup, brown  
sugar, and pumpkin to small pot.  
Cook over medium until bubbling,  
whisking occasionally, 3-5 minutes.

4



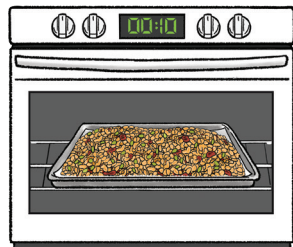
Add pumpkin mixture to oat  
mixture. Stir to coat. Pour onto  
baking sheet.

5



Bake 20 minutes. Remove from  
oven and stir carefully.

6



Return to oven and bake  
10-12 minutes, until golden brown.  
TASTE & SHARE!