

Pumpkin Pie Granola (Nut Free)

(Adapted from [Dashing Dish](#))

4 cups old fashioned rolled oats
2 teaspoons ground cinnamon
1 teaspoon pumpkin pie spice
½ cup baking stevia or 1 cup sweetener of choice
½ teaspoon salt
1 teaspoon baking powder
¾ cup pumpkin
½ cup applesauce (unsweetened)
3 tablespoons sugar free maple syrup (or honey or agave nectar)

optional add-ins: ½ cup white chocolate chips, 1 cup honey teddy grahams lightly crushed

Preheat the oven to 325 degrees. Line a baking sheet with parchment paper, or foil and spray with non-stick cooking spray. Mix the dry ingredients in one bowl, and the wet ingredients in another. Mix the wet ingredients into the dry using a spatula, (or your hands), until everything is well combined and oats are coated with wet ingredients.

Place granola on baking sheet and bake for 20 minutes, then stir granola around. Bake for an additional 20 minutes or until the granola is golden brown and is crisp. Take the granola out of the oven, and let it cool completely on the baking sheet. Stir in additional white chocolate chips or teddy grahams at this point if desired. Store in an airtight container for up to one week.