

Pumpkin-Spiced Granola

adapted from [Food Doodles](#)

printed from [Smells Like Food in Here](#)

4 c old fashioned rolled oats
1 1/2 tsp pumpkin pie spice
1/4 tsp sea salt
1/3 c brown sugar
1/2 c pumpkin puree
1/4 c maple syrup
2 tbsp oil
3/4 c pecans, halves or roughly chopped

Preheat the oven to 325°F.

Combine oats, spice, sea salt, brown sugar, puree, maple syrup and oil in a large bowl.

Transfer mixture onto a rimmed baking sheet and spread evenly to the edges.

Bake for 20 minutes. Stir in pecans and spread the mixture evenly on the baking sheet.

Bake 10 more minutes and stir the granola.

If the granola is not completely dry, return to the oven for 5-10 more minutes or until done.

Cool completely and store in an airtight container.