

Pumpkin Spice Latte Granola with Candy Corn

Recipe by A Kitchen Hoor



Ingredients

- 2 cups old fashioned oatmeal
- 1/2 cup pecans, chopped
- 1/2 cup peanuts
- 1/2 cup almonds, slivered
- 1/4 cup hot water
- 2 tablespoons instant coffee
- 1/2 cup pumpkin puree
- 1/2 cup maple syrup
- 2 tablespoons pumpkin pie spice
- 1 cup raisins
- 2 cups candy corn

Cooking Directions

1. Preheat oven to 300.
2. Combine first 4 ingredients (oatmeal through almonds) in a large mixing bowl.
3. Combine the hot water and the instant coffee in a small bowl and stir until combined and the coffee is dissolved.
4. Add the pumpkin, maple syrup, and pumpkin pie spice to the coffee mixture.
5. Pour the pumpkin mixture over the oatmeal mixture and stir until well combined.
6. Spread the granola out onto a baking sheet lined with aluminum foil coated with cooking spray or a silpat baking mat.
7. Bake for 30 to 40 minutes or until golden brown. Cool completely.
8. Add raisins and candy corn and stir to combine. Store in an airtight container.