

## **Pumpkin Pie Chia Granola**

*a Love and Confections original recipe*

### **Pumpkin Pie Chia Granola Instructions:**

- 3 tablespoons Vegetable Oil
- 1/4 teaspoon Salt
- 1/3 cup Maple Syrup
- 1/3 cup Pumpkin Puree
- 1 & 1/2 teaspoons [Homemade Pumpkin Pie Spice](#)
- 3 tablespoons Brown Sugar
- 2 teaspoons Vanilla Extract
- 1 cup chopped Pecans
- 2 & 1/2 cups Old Fashioned Rolled Oats
- 1 tablespoon Chia Seeds, optional

### **Pumpkin Pie Chia Granola Directions:**

1. Heat oven to 300F. Line a jellyroll baking tray with parchment paper.
2. In a medium bowl, whisk together the Vegetable Oil, Salt, Maple Syrup, Pumpkin Puree, Pumpkin Pie Spice, Brown Sugar and Vanilla Extract.
3. With a spatula, mix in the chopped Pecans, Oats and Chia Seeds until evenly combined.
4. Spread evenly onto sheet tray and bake for 45 minutes, flipping the oats every 15 minutes so they dry out on all sides. Let it cool completely before storing in an airtight container for up to 2 weeks. Enjoy!