



Crunchy Pumpkin Spice Granola

Makes: 5 cups

Prep Time: 10 minutes Bake Time: 40 minutes

Total Time: 1 hour

Ingredients

- 3 & 3/4 cups old-fashioned whole rolled oats
- 2/3 cup unsweetened shredded coconut (optional)
- 2/3 cup pepitas (pumpkin seeds)
- 1 cup halved or chopped pecans
- 2 tsp ground cinnamon
- 1 tsp pumpkin pie spice*
- 1/8 tsp salt
- 2 large egg whites, at room temperature
- 1/4 cup melted coconut oil (or vegetable oil or melted butter)
- 1/2 cup pumpkin purée
- 1/2 cup pure maple syrup
- 3 tbsp packed light or dark brown sugar
- 1 tsp pure vanilla extract
- 2/3 cup dried cranberries

Instructions

Preheat oven to 325°F. Line two large baking sheets with silicone baking mats or parchment paper. Set aside.

In a large bowl, stir the oats, coconut, pepitas, pecans, cinnamon, pumpkin pie spice, and salt together until combined. Set aside.

In a medium bowl, whisk the egg whites for about 1 minute. Then whisk in the melted coconut oil, pumpkin puree, maple syrup, brown sugar, and vanilla until smooth and combined. Pour over dry ingredients and mix until everything is moistened.

Spread mixture out onto prepared baking sheets and bake each batch for 40 minutes, making sure to stir the granola every 10–15 minutes to prevent burning.

Allow granola to cool for 20 minutes on the baking sheets. Granola gets crunchier as it cools. Pour into a large bowl and stir in the dried cranberries.

Cover tightly and store at room temperature for up to 3 weeks. Granola will lose its crunch over time because of the wet pumpkin.

Chef's Notes:

Make Ahead Instructions: Granola is the perfect recipe to make ahead because it stays fresh for so long. Store this in an airtight container at room temperature for up to 3 weeks. You can also freeze it for up to 3 months.

Pumpkin Pie Spice: You can find pumpkin pie spice in the baking aisle of most grocery stores, or make your own homemade pumpkin pie spice. If you don't have either and want to use individual spices, use 1/4 teaspoon each: ground ginger, ground nutmeg, ground cloves, and ground allspice. This is in addition to the 2 teaspoons of cinnamon—you will still add that.

Recipe from Sally's Baking Addiction