

## **Nutty Pumpkin Granola**

*Makes about 3 cups*

1.5 cups rolled oats  
1/4 cup chopped raw or slivered almonds  
1/4 cup chopped walnuts  
1/4 cup pepitas  
1/8 tsp. salt  
3/4 tsp. cinnamon  
1/8 tsp. nutmeg  
1/4 tsp. cloves  
1/8 tsp. ginger  
1/8 tsp. allspice  
1/3 cup pumpkin puree  
1/2 tsp. vanilla extract  
1/3 cup pure maple syrup  
1/3 cup dried cranberries

Preheat the oven to 300 and spray a baking sheet with nonstick spray.

Mix together the oats, nuts, salt and spices. Then, stir in the pumpkin puree, vanilla, maple syrup and cranberries. Be sure everything is well combined.

Spread the mixture onto the prepared baking sheet and bake for 30-40 minutes, stirring occasionally, until golden brown and crisp. The granola will crisp up a bit more after it's out of the oven, too.