

# Pumpkin Granola

## Ingredients

- 4 cups Quaker® Oats-Old Fashioned
- 1/4 cup oat flour
- 1/2 cup pepitas, raw
- 3/4 cup dried cranberries
- 1/2 cup broken pecan pieces
- 1/4 cup pumpkin butter (or pumpkin puree + 1 tsp pumpkin pie spice)
- 1/2 cup agave syrup
- 1/4 cup vegetable oil
- 1/2 tsp salt

## How to make it

1. Preheat oven to 300°F.
2. Combine dry ingredients in a large bowl.
3. In a separate bowl combine wet ingredients.
4. Pour wet mixture onto dry ingredients and mix well to evenly coat.
5. Place granola in a rimmed sheet pan lined with parchment paper.
6. Bake for 20 minutes.
7. Stir and bake for an additional 15 minutes.
8. Granola will get crunchier as it cools.
9. Store in an airtight container for up to 2 weeks.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 min	35 min	45 min	8

## Made with



Quaker® Oats-Old Fashioned