

Toasted Pumpkin Granola

Ingredients:

- 4 cups old-fashioned oats
- 1 cup pumpkin seeds
- 1 cup chopped pecans (or walnuts)
- 2 teaspoons cinnamon
- 1 dash of nutmeg
- 1 cup canned pumpkin
- 1/2 cup maple syrup
- 2 teaspoons vanilla
- 1 cup cranberries
- 1 cup flax seeds

Directions:

1. Pre-heat oven to 300 degrees Fahrenheit
2. Line two cookie sheets with parchment paper
3. Combine the oats, pumpkin seeds, flax seeds, nuts and spices in a large mixing bowl
4. In a smaller bowl, use a whisk to combine the pumpkin, maple syrup and vanilla
5. Add the wet ingredients to the dry ingredients and stir until the ingredients are well mixed
6. Divide the mixture between the two cookie sheets and spread out the mixture on both pans
7. Cook for a total of 40-50 minutes, stirring periodically so that the granola is uniformly cooked
8. Once the granola is done, remove the cookie sheets from the oven and stir in 1/2 cup of cranberries to the contents of each sheet
9. Let the granola cool completely before breaking it up into chunks
10. Store it in an airtight container and enjoy