



Recipe Details

Recipe Name - Pumpkin Granola

Recipe Steps -

Ingredients

- 4 (16 oz.) pints of fresh, canned pumpkin or 2 (15 oz.) cans puree pumpkin
- 20 medjool dates, pitted
- 3 tsp vanilla
- 2 tsp cinnamon
- 3 tsp pumpkin pie spice
- 1 1/2 tsp ginger
- 1/2 tsp nutmeg
- 6 cups rolled oats
- 1 cup raisins
- 1 cup pumpkin seeds

Instructions

- 1) Blend pumpkin, dates, vanilla, cinnamon, pumpkin pie spice, ginger, and nutmeg in a blender or food processor
- 2) With a spoon, mix blended pumpkin mixture, oats, raisins, and pumpkin seeds, until incorporated well
- 3) Bake at 350 degrees, on parchment-lined baking sheets, for 20 minutes; remove from oven, allow to cool for 5 minutes
- 4) Once cool, pull apart into small pieces and place on parchment-lined cookie sheets (you may need to double the number of cookie sheets)
- 5) Bake at 250 degrees for 30 minutes
- 6) Enjoy!

