



Pumpkin Granola

 **SERVINGS**

8

 **COOKING TIME**

35 min

Find all your favorite flavors of the fall in one bowl with this sweet and crunchy pumpkin granola. This simple recipe is perfect for a crunchy snack or add yogurt or milk for a yummy breakfast option.

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

Cooking Instructions

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.