

Pumpkin Spice Granola with Dried Bananas and Cranberries

Ingredients for about 6 cups:

- ➲ 3 c rolled oats
- ➲ 1 c sliced almonds
- ➲ 1 c pumpkin seeds
- ➲ ½ c pistachios
- ➲ 1 c sliced dried bananas
- ➲ 1 c dried cranberries
- ➲ 3 tsp pumpkin spice
- ➲ 2 tsp cinnamon
- ➲ ½ tsp kosher sea salt
- ➲ 2 tsp vanilla extract
- ➲ ⅓ c puréed canned pumpkin
- ➲ ¼ c coconut oil
- ➲ ¼-½ c pure maple syrup (adjust according to sweetness preference)
- ➲ 1 egg white, slightly beaten

Directions:

Preheat oven to 350°. Line a 9" x 13" rimmed baking sheet with parchment paper.

In a large bowl, mix all dry ingredients (except bananas and cranberries) together and toss to combine.

In a microwaveable container, place coconut oil and maple syrup together and heat for about 45 seconds to liquify coconut oil. Whisk in pumpkin, vanilla and egg white. Once well combined, toss with oat mixture until thoroughly incorporated.

Spread mixture out on baking sheet into an even layer. Bake for 15 minutes and turn baking sheet around and flip edges if browning. Bake for an additional 15 minutes or so until granola is golden.

Remove from oven, and let cool for 20 minutes before adding cranberries and dried bananas.

Place in a sealed container or jar to preserve freshness.

