

# Vegan Pumpkin Pie Spice Granola

## Ingredients

- ½ cup pumpkin puree
- ¼ cup maple syrup
- ¼ cup coconut oil, melted
- 2 tsp. pumpkin pie spice
- ¼ tsp. of vanilla or almond extract, optional
- ¼ tsp. salt
- 2 cups oats
- ½ cup pecans
- ¼ cup sunflower seeds
- 2 tsp. brown sugar, optional

## Steps

1. Preheat the oven to 350°F (175°C).
2. In a large mixing bowl, combine the pumpkin, maple syrup, coconut oil, pumpkin pie spice, salt and optional extract. Stir until smooth and uniform. Add the oats, sunflower seeds and pecans and fold until they are all completely covered.
3. Spread evenly on a baking sheet covered with a silicone baking mat, and sprinkle the brown sugar on top. Place the baking sheet in the oven. After 15 minutes, remove and stir before cooking another 10-15 minutes. They're finished when the oats are fairly dry, yet soft (it will harden as it cools). Store in an airtight container.

