

RECIPE: PUMPKIN PECAN GRANOLA

FROM THE KITCHEN OF: CHRISTINA HARRISON

SERVES: 10

TIME: 75 MINS

INGREDIENTS:

- 1/2 CUP PUMPKIN PUREE
- 1 LARGE EGG
- 1 TSP VANILLA
- 2 1/4 CUPS OATS
- 1/4 TSP SALT
- 1 1/2 TSP CINNAMON
- 1/4 TSP NUTMEG
- 1/4 TSP GROUND CLOVES
- 1/2 CUP CHOCOLATE CHIPS
- 1/2 CUP CHOPPED PECANS
- 1/2 CUP DRIED CRANBERRIES

DIRECTIONS:

HEAT OVEN TO 350 DEGREES
COMBINE ALL INGREDIENTS IN LARGE BOWL
UNTIL OATS ARE COATED. LINE COOKIE SHEET
WITH PARCHMENT. COOK AT 10 MIN
INTERVALS, STIRRING BETWEEN UNTIL
BROWND AND CRUNCHY. COOL AND THEN
STORE IN GLASS CONTAINERS

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