

Apple Pie Granola (~8 half-cup servings)

MainlyVeggie.com

You will need:

- 3 cups old-fashioned rolled oats
- 1 cup chopped pecans
- 1/2 cup pure maple syrup (Tip: It mixes in easier if it's at room temperature.)
- a splash of vanilla extract
- 1/4 tsp apple pie spice (My homemade version contains cinnamon, nutmeg, allspice, ginger, and cardamom.)
- a pinch of kosher salt
- 1/2 cup golden raisins
- 1/2 cup chopped dried apples

Steps:

1. Preheat the oven to 325° F. Line a rimmed baking sheet with non-stick foil or spritz it with non-stick spray and set aside.
2. Pour the oats and pecans into a large mixing bowl. Pour the maple syrup and vanilla extract over the oats and nuts; mix with a rubber scraper or wooden spoon. Once the oats and pecans are evenly coated, sprinkle the apple pie spice and salt into the bowl and mix once again.
3. Spread the granola mixture out on the baking sheet, making sure it's in a nice even layer. Bake for 25-30 minutes, stirring once or twice. You'll know it's done when your kitchen smells toasty-cozy and the oats are golden.
4. Once the granola has cooled, toss it with the raisins and apples. Store the granola in an airtight container for up to two weeks. Serve with milk, on top of yogurt (pictured above), on top of ice cream, or just as a crunchy snack.