Pumpkin Granola

6 cups rolled oats

1 heaping cup sliced almonds

1 heaping cup pistachios (or other nuts)

1 heaping cup unsweetened flaked coconut

1 cup pumpkin puree

1 cup olive oil

1 cup maple syrup

2-3 teaspoons salt (see notes)

1-2 teaspoons cinnamon

Mix the together oats, almonds, pistachios, coconut.

Whisk together pumpkin, olive oil, maple syrup, salt, cinnamon.

Pour wet ingredients over the dry ingredients and stir to combine.

​Spread the granola into 2 large nonstick jelly roll pans

Bake for 15 minutes at 350. Stir; bake for another 15 minutes.

Remove from oven and let rest – it should start to crisp up.