Pumpkin Granola

2 1/2 cups rolled oats

1/4 cup maple syrup

2 TBSP. pumpkin puree

2 TBSP. vegetable oil

2 tsp. cinnamon

1/2 tsp. nutmeg

1/4 tsp. salt

1/2 cup nuts, toasted

Preheat oven to 350 degrees and line a jelly roll pan with parchment paper.

In a large bowl, combine oats, maple syrup, pumpkin, oil, spice, and salt. Mix until all ingredients are fully distributed.

Spread the oat mixture on the prepared baking sheet and bake for 25 minutes, stirring half way through the baking process. Remove from the oven and mix in the nuts and let cool.

Store for 2 weeks in a sealed container at room temperature.