

Apple pie granola is naturally sweetened, gluten-free and full of fall flavor! Enjoy with milk, yogurt, kefir, smoothie or just by the handful as a snack!

Serving: 12 | Prep: 5 min | Cook: 30 min

Ingredients

- 3 cups old fashioned oats
- 1 cup pecans
- ½ cup flaxseeds
- ½ cup unsweetened applesauce
- ½ cup sunflower or pumpkin seeds
- ⅓ cup coconut oil or ghee (melted)
- ¼ cup pure maple syrup
- 2 tsp ground cinnamon
- 1 tsp ground cardamom
- 1 tsp vanilla extract
- ½ tsp apple pie seasoning blend (optional)
- ½ tsp sea salt
- 1 cup dried apple slices
- 1 cup currants or raisins (optional)



Directions

1. Preheat the oven to 325 degrees and line a baking sheet with parchment paper. Set aside.
2. In a small bowl, prepare the wet ingredients (applesauce, oil, vanilla extract, maple syrup) and whisk until combined.
3. In a larger bowl, prepare the dry ingredients (oats, pecans, flaxseeds, sunflower seeds, seasonings, and salt) and until combined.
4. Pour the wet into the dry mixture and mix thoroughly. Ensure all the oats are coated.
5. Next, spread the granola mixture as thin as possible on a baking sheet. The thinner you spread, the crunchier your granola will be. Optional, but sprinkle coconut sugar on top!
6. Bake for 23-28 minutes, removing halfway to flip. You want to make sure the oats are fully brown without over browning the pecans. On your last flip, remove from the oven and let cool completely before touching it! Once cooled, break up the granola into clusters and add the cup of dried apple slices and optional toppings. Enjoy on its own, with milk, kefir, yogurt, or on a smoothie!