


Maple Pecan Apple Cinnamon Granola



5 from 3 votes



Get ready for your house to smell like Fall when you bake up this maple pecan apple cinnamon granola. Gluten-free, vegan, vegetarian, dairy-free and SUPER addicting!!

 **Course** Breakfast, Dessert, Snack

 **Cuisine** American

 **Prep Time** 7 minutes

 **Cook Time** 23 minutes

 **Total Time** 30 minutes

 **Servings** 24 servings

 **Calories** 335 kcal

 **Author** London

Ingredients

- 1/3 c. olive oil
- 1/3 c. almond butter smooth
- 1/3 c. pure maple syrup
- 3 Tbsp. brown sugar or coconut sugar
- 3 c. rolled old-fashioned oats gluten-free
- 1 tsp. cinnamon
- 1 tsp. vanilla
- 1 c. dried apples cut into bite-sized pieces
- 1 c. coconut large flakes
- 1 c. pecans raw, pieces
- 1 c. dried cranberries

Instructions

1. Preheat oven to 350 degrees.
2. In a medium-sized pot over medium-low heat combine olive oil, almond butter, pure maple syrup, and sugar.
3. Cook for 3-4 minutes, stirring occasionally, or until mixture becomes smooth.
4. Combine oats, cinnamon, dried apples, coconut flakes, and pecans in a large bowl. Toss until well mixed.
5. Pour maple sauce over the oats mixture and stir until everything is evenly coated.
6. Line a baking sheet with parchment paper and spread oats out evenly.
7. Bake in preheated oven for 23-25 minutes. (Do not flip while baking if you want clusters of granola!)
8. Remove from oven and let sit for 10 minutes before stirring.
9. Add cranberries, mix until combined, and enjoy!

Nutrition Facts	
Maple Pecan Apple Cinnamon Granola	
Amount Per Serving	
Calories 335	Calories from Fat 153
% Daily Value*	
Fat 17g	26%
Saturated Fat 4g	25%
Sodium 13mg	1%
Potassium 265mg	8%
Carbohydrates 42g	14%
Fiber 6g	25%
Sugar 17g	19%
Protein 5g	10%
Vitamin A 5IU	0%
Vitamin C 0.8mg	1%
Calcium 45mg	5%
Iron 2.1mg	12%
* Percent Daily Values are based on a 2000 calorie diet.	