

## Spiced Granola

### Ingredients:

3 cups rolled oats  
1 cup chopped walnuts  
1 cup sliced almonds  
½ cup pumpkin seeds  
1 tbsp cinnamon  
½ tsp nutmeg  
¼ tsp ground cloves  
¼ tsp ground ginger  
¼ tsp sea salt  
½ cup maple syrup  
¼ cup apple juice  
¼ cup coconut oil  
1 tsp vanilla

### Directions:

1. Preheat oven to 300°F.
2. Place dry ingredients in a medium bowl. Mix well.
3. Add wet ingredients and stir to combine.
4. Spread mixture onto parchment lined cookie sheets.
5. Bake 35-40 minutes, turning once with a spatula.
6. Remove from oven and allow to cool completely, stirring occasionally.
7. Store in large glass jars.

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