

PUMPKIN SPICE TRAIL MIX



BY EATING BIRD FOOD



15 MINS PREP |



35 MINS COOK |



24 SERVINGS

To modify servings, view nutrition information and more, go to eatlove.is

INGREDIENTS

- 1/4 cup sugar
- 2 teaspoons cinnamon, ground
- 2 teaspoons paprika
- 1 teaspoon pumpkin pie spice
- 1 cup unsalted whole almonds
- 1 cup rolled oats
- 1 cup unsalted pecan halved
- 1 cup roasted salted pepitas
- 1 cup walnut halves
- 1/4 cup pumpkin puree
- 2 tablespoons all natural apple juice
- 2/3 cup dried cranberries
- 2/3 cup raisins

METHOD

1

Preheat oven to 250°F. Mix sugar, cinnamon, paprika and pumpkin pie spice in small bowl. Set aside.

2

Place almonds, oats, pecans, pepitas and walnuts in large bowl. Mix together pumpkin puree and apple juice; pour over nut mixture and toss until nuts are evenly coated. Sprinkle with spice mixture, tossing to coat well. Spread evenly on two baking pans.

3

Bake 30 to 35 minutes, stirring halfway through cook time. Cool completely. Stir in cranberries and raisins. Store in airtight container.

EatLove

Copyright © 2024 GYFS Inc d/b/a EatLove