



# JAMESMONT RANCH GRANOLA

SERVINGS	PREP TIME	COOK TIME
20	10 MINUTES	90 MINUTES

## INGREDIENTS

5	CUPS	WHOLE OATS	BOB'S RED MILL™ ORGANIC GRAINS
1	CUP	BULGAR WHEAT	BOB'S RED MILL™ ORGANIC GRAINS
1	CUP	OAT BRAN	BOB'S RED MILL™ ORGANIC GRAINS
1	CUP	WHEAT GERM	BOB'S RED MILL™ ORGANIC GRAINS
1	CUP	SLIVERED ALMONDS	(RAW AND UNSALTED)
1	CUP	SUNFLOWER SEEDS	(RAW AND UNSALTED)

## IN SEPARATE BOWL COMBINE

1/2	CUP	HOT WATER	
3/4	CUP	*EXTRA VIRGIN OLIVE OIL	CALIFORNIA OLIVE RANCH™
1	CUP	*HONEY	RAW AND ORGANIC
2	TBSP	PURE VANILLA	
1	TBSP	KOSHER SALT	
1	TBSP	GROUND CINNAMON	

\* IT WORKS BEST TO POUR THE OLIVE OIL INTO THE MEASURING CUP AND THEN USE THE SAME CUP TO MEASURE THE HONEY. THAT WAY THE HONEY POURS OUT EASILY WITHOUT STICKING TO THE CUP.

## AFTER BAKING

1/2	CUP	GOLDEN RAISINS	
1/2	CUP	CURRENTS (DRIED)	
1/2	CUP	SEASONAL DRIED FRUIT	IE. CRANBERRIES, CHERRIES OR

## METHOD

1. PREHEAT OVEN TO 250°
2. MIX ALL DRY INGREDIENTS TOGETHER.
3. MIX ALL LIQUIDS TOGETHER.
4. SLOWLY FOLD THE LIQUID MIXTURE INTO THE DRY MIX, CONSTANTLY STIRRING. SPREAD THINLY ON AN 18"X13" SHEET PAN.
5. BAKE FOR 45 MINUTES. STIR MIXTURE AND CONTINUE BAKING FOR ANOTHER 45 MINUTES.
6. REMOVE FROM OVEN AND PLACE IN A LARGE BOWL. MIX IN THE DRIED FRUIT. LET MIXTURE COOL BEFORE STORING IN A TUPPERWARE TO MAINTAIN FRESHNESS.

THIS RECIPE WAS ADAPTED FROM ONE GRACIOUSLY GIVEN TO US BY OUR FRIEND TAKAYO FISCHER