

# The Ranch's Famous Granola

Enjoy one of the most iconic recipes cherished at The Ranch. This granola is crafted with a meticulous balance of nourishing ingredients and vibrant flavors. The aroma of toasted oats, almonds, and aromatic spices will fill your kitchen, inviting you to sit back, relax, and enjoy your morning—or whenever you choose to indulge in this classic.

## **INGREDIENTS:**

3 cups old-fashioned rolled oats (*or substitute with gluten-free rolled oats*)  
½ cup sunflower seeds  
½ cup almonds  
½ cup raisins  
1 tablespoon ground cinnamon  
¾ teaspoon ground ginger  
¾ teaspoon ground cardamom  
¾ cup agave syrup  
½ cup orange juice  
Zest of 1 orange  
1 teaspoon vanilla extract

## **METHOD:**

1. Begin by preheating the oven to 325°F and lining a baking sheet with parchment paper. In a large mixing bowl, combine the rolled oats, sunflower seeds, almonds, and spices (ground cinnamon, ginger, and cardamom). Mix well.
2. In a separate bowl, whisk together the agave syrup, orange juice, orange zest, and vanilla extract.
3. Pour the wet ingredients over the dry ingredients and stir until everything is evenly coated.
4. Spread the granola mixture evenly onto the prepared baking sheet.
5. Bake the granola for about 1 hour, stirring every 15 minutes to ensure even cooking and prevent burning. Look for a golden-brown color—take care not to let the edges burn.
6. Once the granola is golden and dry, remove it from the oven and transfer it to a plate or a cool baking sheet to cool completely.

*¡Buen Provecho!*

7. After the granola has cooled (about 20 to 30 minutes), add the raisins and mix well.
8. Store the granola in an airtight container.

Nutritional Information

Per ¼ cup:

110 cal

Total Fat: 6.44 g

Saturated fat: 0.8 g

Polyunsaturated fat: 2.0 g

Monosaturated fat: 3.2 g

Chol: 0

Sodium: 50.0 mg

Total Carbohydrates: 12.09 g

Sugars: 8.33 g

Fiber: 2.1 g

Protein: 3.5 g

*¡Buen Provecho!*

from the Culinary Team at Rancho La Puerta

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