

LOST VALLEY

High Protein GF Ranch Granola

Prep 10 mins · Bake 30 mins *Makes ~10 cups*

Ingredients:

- ½ cup Lost Valley Extra Virgin Olive Oil
- ½ cup Napa wildflower honey
- ¼ cup packed brown sugar
- 1 Tbsp vanilla extract
- 3½ cups protein oats*
- 1 cup cashews, roughly chopped
- 1 cup pecans, roughly chopped
- ½ cup shelled pistachios
- 1 cup organic coconut flakes, unsweetened
- 1 cup raisins
- 1 cup dried cranberries
- Sea Salt Flakes for topping

Preparation:

Preheat oven to 325°F. Line a large rimmed baking sheet with parchment paper.

In a large bowl, whisk together the olive oil, wildflower honey, brown sugar, and vanilla until well combined.

Add oats and stir until all oats are coated. Add all nuts, dried fruit and coconut and stir well.

Spread onto the prepared sheet in an even layer, pressing down firmly with a spatula. Sprinkle top with sea salt flakes.

Baking:

Bake 30 minutes, rotating the pan halfway through, until deep golden brown and fragrant.

Remove from the oven and cool completely on the pan, about 1 hour.

Once fully cool, break into clusters. Store airtight up to 1 month at room temperature or freeze up to 3 months.

Snack alongside a pour of your favorite Lost Valley Wine and enjoy!

**Bob's Red Mill Gluten-Free Protein Oats (10g protein per 1/3 cup)*

Adapted from Sweet Phi's "Anything Goes Big Batch Granola". Recipe shared by Lisa Nelson