



LA VILLA BONITA®  
MEXICAN CULINARY VACATION



## SANTI'S FAMOUS GRANOLA

- 2 cups of oatmeal
- 1 cup of amaranth
- ¼ cup of honey (or maple syrup)
- ¼ cup of coconut oil
- ½ teaspoon cinnamon
- 1½ teaspoon vanilla extract
- ½ cup of green squash/pepitas
- ½ cup almonds or sunflower seeds
- ½ cup raisins or other dried fruit of choice (add at the end)

Mix wet ingredients and then add to the dry ingredients in a mixing bowl. Mix until well distributed. Place on a cookie sheet in the oven at 350F for 20 minutes, mixing or shuffling the granola at 10 minutes. Add raisins or dried fruit after it has cooked and cooled down a bit.

La Villa Bonita Culinary Vacations

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