

Apple Cinnamon Granola Bar

White label-friendly natural, non-GMO sweeteners and whole grain ingredients

Ingredients	Volume	Grams	Percent
Brown Sugar	1/3 cup	65	8
Butter	1/2 cup	111	13
BriesSweet™ Tapioca Syrup 28DE	1/3 cup	100	12
BriesSweet™ Tapioca Syrup 60DE	1/3 cup	100	12
Organic BriesSweet™			
Tapioca Maltodextrin 3DE	1 tsp	2	<1
Cinnamon	1 tsp	3	<1
Crispie Rice Cereal	2 cups	65	8
Insta Grains® Soft White Wheat Flour	1/2 cup	60	7
Insta Grains® Malted Wheat Flakes	1/2 cup	55	7
Insta Grains® Rye Flakes	1/2 cup	55	7
Insta Grains® Soft Red Wheat Flakes	1/2 cup	55	7
Insta Grains® Pearled Barley Flakes	1/2 cup	55	7
Mixed Fruit/Apple Pieces	1 cup	110	13



Method

1. Combine tapioca syrups and tapioca maltodextrin in a pot until completely dissolved.
2. Add butter and brown sugar and bring to a boil, stirring constantly.
3. In a bowl combine cinnamon, cereal, flour and flakes. Stir in dried fruit chunks.
4. Pour syrup mixture over dry ingredients. Stir quickly or on low speed with a mixer until all ingredients are coated.
5. Pour into lightly greased cookie sheet. Press firmly or roll with a rolling pin.
6. Cut when bars are still warm.
7. Cover and seal.

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