

Cherry 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	2/3 cup	200	24
Organic BriesSweet™			
Tapioca Maltodextrin 3DE	1 tsp	2	<1
Cocoa Pebbles® 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® Triticale Flakes	1/2 cup	55	7
Insta Grains® Sorghum Flakes	1/2 cup	55	7
Insta Grains® Pearled Barley Flakes	1/2 cup	55	7
Cherry Craisins	1 cup	100	12

Method

1. Combine tapioca syrup 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 cereal, flour and flakes. Stir in craisins.
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.

