

# Gooney Cinna-Oat Tarts

Replace corn syrup 1:1 with non-GMO tapioca syrup made in the USA

| <b>Ingredients</b>             | <b>Volume</b> | <b>Grams</b> | <b>Percent</b> |
|--------------------------------|---------------|--------------|----------------|
| BriesSweet™ Tapioca Syrup 42DE | 1 cup         | 340          | 36             |
| Insta Grains® Oat Flakes       | 1 cup         | 83           | 9              |
| Eggs                           | 4 large       | 228          | 24             |
| Granulated Sugar               | 1 cup         | 200          | 21             |
| All Purpose Flour              | 2 tbsp        | 17           | 2              |
| Salt                           | 1/4 tsp       | 2            | <1             |
| Cinnamon                       | 1 tsp         | 3            | <1             |
| Butter (melted)                | 1/4 cup       | 68           | 7              |
| Vanilla Extract                | 1 tsp         | 6            | 1              |

## Method

1. Preheat oven to 375°F.
2. Roll out premade pie crust. Cut with 3-7/16" biscuit cutter. Press into mini cupcake or tart pans.
3. In a medium bowl, beat eggs until frothy.
4. In a small bowl combine flour, sugar, cinnamon and salt.
5. Mix dry ingredients into eggs.
6. Stir in syrup, melted butter and vanilla. Mix well.
7. Stir in flakes. Mix well.
8. Spoon into pie shell. Do not overfill as batter will rise during baking.
9. Bake 20 minutes or until golden brown.



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