

Granola Clusters

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

Ingredients	Volume	Grams	Percent
BriesSweet™ Tapioca Syrup 42DE	1/4 cup	85	16
Vegetable Oil	2 tbsp	28	5
Water	1 tsp	14	3
Cinnamon	1/2 tsp	2	<1
Insta Grains® Oat Thick Flakes	2 cups	170	31
Insta Grains® Brown Rice Thick Flakes, Toasted	1/2 cup	55	10
Insta Grains® Soft White Wheat Flour, Toasted	1/3 cup	49	9
Raw Cane Brown Sugar	1/4 cup	30	6
Kosher Salt	1/2 cup	2	<1
Cherry Craisins	1/4 cup	57	10
Walnuts, Chopped	1/4 cup	52	10

Method

1. Preheat oven to 275°F
2. Combine syrup, oil, water and cinnamon in a saucepan. Bring to a simmer over low heat.
3. In large bowl combine remaining ingredients except cherry craisins.
4. Mix well, making sure that the flour and brown sugar evenly coat the grains.
5. Drizzle syrup mixture over the dry ingredients.
6. Stir until mixture is completely coated.
7. Spread on cookie sheet leaving lumps in the mixture.
8. Bake for 15 minutes. Flip mixture and add fruit.
9. Continue baking for 30 minutes. Flip mixture and bake another 30 minutes.
10. Pour onto parchment paper. Cool. Break into desired cluster sizes.



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