## **Granola Clusters**

## Naturally sweetened with healthy White Grain Sorghum Extract



<u>Ingredients</u>	Volume	Grams	Percent
Insta Grains® Oat Flakes	3 cups	250	36.8
Brown Sugar	3 tbsp	30	4.4
Salt	1/4 tsp	<1	0.1
Cinnamon	1/2 tsp	1.5	0.2
BriesSweet™			
White Grain Sorghum Extract 60DE	2/3 cup	195	28.7
Insta Grains® Brown Rice Light Crunch	1/3 cup	50	7.4
Dried fruit mixed berry	3/4 cup	100	14.7
Canola Oil	1/4 cup	50	7.4
Vanilla	1 tsp	3	0.4



## Method

- 1. Preheat oven to 300°F.
- 2. Combine in a large bowl the oats, brown sugar, salt and cinnamon.
- 3. Add dried fruit and Brown Rice Light Crunch.
- 4. In a second bowl combine sorghum extract, canola oil and vanilla.
- 5. Mix thoroughly and pour over dry mixture.
- 6. Mix until clusters form.
- 7. Pour clusters onto a parchment lined cookie sheet and bake 20 minutes for soft and 30 minutes for crispy clusters.
- 8. Cool completely.
- 9. Store in an airtight container.