

# InnoSweet™ Shortbread Tart w/ Fruit Filling



InnoSweet™ reduces 'added sugar' on the label while adding 'whole grains'

<b>Ingredients</b>	<b>Volume</b>	<b>Gram</b>	<b>Percent</b>
Butter	1 cup	225	
Sugar	1/3 cup	80	
<b>InnoSweet™ Sprouted Whole Wheat Powder</b>	<b>1/3 cup</b>	<b>80</b>	
Almond Extract	1/2 tsp	1.5	
All-Purpose Flour	2-1/3 cup	300	

## **Filling-(Honey Replacement)**

Apricot Preserves		100	91
<b>BriesSweet™</b>			
<b>White Grain Sorghum Extract 45DE HM</b>		<b>10</b>	<b>9</b>

## **Method**

1. Cream butter, sugar and InnoSweet™.
2. Beat in almond extract.
3. Gradually add flour mixing until all flour is incorporated and forms a moist crumbly texture.
4. Form into a dough ball, wrap and refrigerate for 1 hour.
5. Bring out of fridge and let warm slightly.
6. Preheat oven to 350° F.
7. Dough will be on the dry side.
8. Form dough into 20gm balls and place in a mini muffin tin.
9. Press dough down in pan and then create a divot in center (using back of tsp works well).

## **Filling**

1. Mix sorghum and apricot filling until sorghum is completely incorporated.
2. Spoon one teaspoon into center divot of tart.
3. Bake on center rack of oven for 10 minutes.
4. Cool slightly. Remove from tins and cool on wire rack.



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