

# InnoSweet™ Shortbread Tart

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	32.7
Sugar	1/3 cup	80	11.6
<b>InnoSweet™ Sprouted Whole Wheat Powder</b>	<b>1/3 cup</b>	<b>80</b>	<b>11.6</b>
Almond Extract	1/2 tsp	1.5	0.4
All-Purpose Flour	2-1/3 cup	300	43.6
<b>Filling-(Honey Replacement)</b>			
<b>BriesSweet™ Oat Extract 42DE HM</b>	<b>1 cup</b>	<b>340</b>	<b>35.9</b>
<b>Insta Grains® Oat Flakes</b>	<b>1 cup</b>	<b>83</b>	<b>8.8</b>
Eggs	4 large	228	24.1
Granulated Sugar	1 cup	200	21.1
Oat Flour	2 tbsp	17	1.8
Salt	1/4 tsp	2	0.2
Cinnamon	1/2 tsp	1.5	0.2
<b>BriesSpecialty™ MBF D350</b>	<b>1/2 tsp</b>	<b>1.5</b>	<b>0.2</b>
Butter (melted)	1/4 cup	68	7.2
Vanilla Extract	1 tsp	6	0.6

## Method

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

## Method for Filling

1. In a medium bowl, beat eggs until frothy.
2. In a small bowl combine flour, sugar, cinnamon and salt.
3. Mix dry ingredients into eggs. Stir in extract, melted butter and vanilla. Mix well.
4. Stir in flakes. Mix well.
5. Spoon into pie shell. Do not overfill as batter will rise during baking.
6. Bake 20 minutes or until golden brown.

