

Multigrain Baked Chewy Granola Bars

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

Ingredients	Volume	Grams	Percent
Brown Sugar	1/2 cup	108	18
Peanut Butter	1/3 cup	91	15
BriesSweet™			
White Grain Sorghum Extract 45DE	1/4 cup	103	17
Butter, Melted	1/4 cup	55	9
Vanilla	1 tsp	4	1
Insta Grains® Oat Flakes	1 cup	85	14
Insta Grains® Pearled Barley Flakes	1/4 cup	20	3
Insta Grains® Rye Flakes	1/4 cup	20	3
Insta Grains® Malted Wheat Flakes	1/4 cup	24	4
Crispy Rice Cereal	1/4 cup	10	2
Raisins	1/4 cup	50	8
Semisweet Chocolate Chips	1/4 cup	40	7



Method

1. Preheat oven to 350° F.
2. In small bowl combine brown sugar, peanut butter, sorghum extract, butter and vanilla.
3. In medium bowl combine flakes, raisins, and rice cereal.
4. Combine extract mixture and flake mixture until well coated.
5. Fold in chocolate chips.
6. Spread in into 8" x 8" x 2" parchment lined pan.
7. Baked 15 minutes or until edges are lightly browned.
8. Cool completely on wire rack.
9. Cut into bars when cooled.

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