

Soft Baked Bar Multigrain

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

Ingredients	Volume	Grams	Percent
Brown Sugar	1/2 cup	110	22.9
BriesSweet™ Tapioca 42DE	1/4 cup	60	12.5
InnoSweet™ Sprouted Whole Wheat Powder	1/4 cup	35	6.8
Canola Oil	1/4 cup	50	10.4
Insta Grains® Oat Flakes	1 cup	101	19.5
Insta Grains® Sprouted Red Wheat Flakes	1/2 cup	38	7.4
Insta Grains® Malted Wheat Flakes	1/2 cup	58	11.2
Egg	1 large	55	11.5
Baking Soda	1 tsp	5	1.0
Xanthan Gum	1/2 tsp	2	0.4
Salt	1/4 tsp	1.5	0.3
Cinnamon	1/2 tsp	1.4	0.3

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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