White Grain Sorghum Extract Granola Bars

BRIESS

MALT & INGREDIENTS Co.

All Natural Since 1876

Naturally sweet with whole grain goodness

| <u>Ingredients</u> | Volume | Grams | Percent |
|----------------------------------|------------|-------|---------|
| Insta Grains® Oat Flakes | 1-1/2 cups | 140 | 17.6 |
| Insta Grains® Brown Rice Crumb | 1 cup | 130 | 16.4 |
| BriesSweet™ | | | |
| White Grain Sorghum Extract 60DE | 3/4 cup | 240 | 30.2 |
| Mixed dried fruit | 1 cup | 120 | 15.1 |
| Chocolate Chips | 3/4 cup | 100 | 12.6 |
| Almonds, Sliced | 1/2 cup | 64 | 8.1 |

Method

- 1. Preheat oven to 350°F.
- 2. In a large bowl combine the oat flakes, brown rice crumb, dried fruit and almonds.
- 3. In a small saucepan heat the white grain sorghum extract to a thin, runny consistency (140°F).
- 4. Add to dry mixture and mix until evenly coated.
- 5. Add chocolate chips and stir until incorporated.
- 6. Press in 8x8 parchment-lined baking pan.
- 7. Baked 20-25 minutes or until the top darkens slightly.
- 8. Cool completely before cutting into bars.

