



#### DISPLAY CONDITIONS

Room Temperature



#### CATEGORY

Slices & Bars



#### FINISHED PRODUCT

Dessert, Sweet Good, Wholemeal

## NATIVE GRANOLA BARS

### OVERVIEW

19-004

### INGREDIENTS

#### Group Base

Ingredient	KG	%
Cereal and Honey Bread Concentrate	0.130	100.00
FINO GRAIN BASE	0.065	50.00
All Purpose Flour	0.026	20.00
Rolled Oats	0.041	31.53
BAKELS BAKING POWDER	0.002	1.54
Raisins	0.098	75.38
Eggs	0.068	52.31
Coconut Jam	0.120	92.31
Desiccated Coconut	0.020	15.38
<b>Total Weight:</b>	<b>0.570</b>	

### Group Toppings

Ingredient	KG	%
Coconut Jam	0.150	-
Desiccated Coconut	0.001	-
Total Weight:		0.151

**Yield:** 16 pieces bars (3.75" x 0.94")

## METHOD

How to do it:

1. Combine Bakels Cereal and Honey Bread Concentrate, Fino Grain Base, all purpose flour, rolled oats, Bakels Baking Powder, raisins and desiccated coconut in a mixing bowl. Mix on low speed for 30 seconds.
2. Add eggs and coconut jam and mix for 1 minute on medium speed.
3. Deposit in a 7.5" x 7.5" square pan. Set aside.
4. In a sauce pan, heat coconut jam on medium heat until it boils. Deposit immediately on top of the prepared base then sprinkle desiccated coconut on top.
5. Bake at 180°C for 35-40 minutes.