

Application Sheet

HOW TO MAKE

Reddi Soaked Multigrain Granola

MADE WITH

Reddi Soaked Multigrain

ITEM NUMBER

#70022

DESCRIPTION

Hearty and earthy granola made with Clean Label, Non-GMO soaked grains

REDDI SOAKED MULTIGRAIN INGREDIENTS

Water, Flax Seed, Millet, Cracked Wheat, Whole Oat Groats, Whole Rye Berries, Contains 2% or less of Each of the Following: Roasted Sunflower Seeds, Sea Salt, Lactic Acid, Cultured Wheat Starch.





RECIPE

REDDI SOAKED MULTIGRAIN GRANOLA

Rolled Oats	100%
Almonds	40%
Shaved Coconut	30%
Butter	45%
Maple Syrup	27%
Brown Sugar	35%
Salt	2.5%
Reddi Soaked Multigrain	150%
Orange Zest	0.1%
Vanilla	1%

DIRECTIONS

- In a bowl stir together rolled oats, almonds, and coconut.
- Heat butter, maple syrup, brown sugar, and salt until sugar dissolves.
- Incorporate Reddi Soaked Multgrain, orange zest, and vanilla.
- Pour Liquid ingredients over dry and stir to incorporate
- Transfer mixture to parchment lined sheet pan and spread out evenly.
- Bake with low fan for 60 minutes at 300°F. Stir granola every 20 minutes to ensure even browning.

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