



DISPLAY CONDITIONS

Ambient



CATEGORY

Bakery



FINISHED PRODUCT

Sliced Line, Sweet Good,
Traybake

CARAMEL CEREAL BAR

INGREDIENTS

Group : Cereal bar

Ingredient	KG
Chocolate Millionaires Caramel PF	0.800
Porridge oats	0.700
Butter	0.200
Dried fruit	0.600
Total Weight:	2.300

Group : Assembly/Decoration

Ingredient	KG
Chocolate Millionaires Caramel PF	0.200
Millionaires Caramel	0.200
Total Weight:	0.400

Yield: 15-20 Cereal bars

METHOD

Cereal Bar

1. Warm [Chocolate Millionaires Caramel PF](#) to 70°C and add melted butter into a bowl.
2. Add in the porridge oats and by hand, mix to combine.

3. Add dried fruit and mix until fruit is evenly dispersed.
4. Place into foil tray.
5. Bake at 180°C for 20-25 minutes.

Assembly/Decoration

1. Warm [Chocolate Millionaires Caramel PF](#) to 70°C and pipe on top of cool cereal bar.
2. Alternatively, warm [Millionaires Caramel](#) to 50°C and pipe on top of cool cereal bar.
3. Cut into portions as required.