



## DISPLAY CONDITIONS

Ambient



## CATEGORY

Bakery



## FINISHED PRODUCT

Sliced Line, Sweet Good,  
Traybake

# CARAMEL CEREAL BAR

## INGREDIENTS

### Group : Cereal bar

Ingredient	KG
<a href="#">Chocolate Millionaires Caramel PF</a>	0.800
Porridge oats	0.700
Butter	0.200
Dried fruit	0.600
<b>Total Weight:</b>	<b>2.300</b>

### Group : Assembly/Decoration

Ingredient	KG
<a href="#">Chocolate Millionaires Caramel PF</a>	0.200
<a href="#">Millionaires Caramel</a>	0.200
<b>Total Weight:</b>	<b>0.400</b>

**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.