

Grain-Based Dulce de Leche Bar



INGREDIENTS

	Usage Levels (%)
Corn syrup, 42 DE	26.1
Whey crisp, 60%	16.7
Rolled oats, old-fashioned	12.5
Rolled oats, quick	12.5
Caramel bits, fat-based	8.5
Fat replacer, apple-based	7.7
Whey protein isolate (WPI)	5.7
Water	4.5
Butter, unsalted	4.0
Glycerin	0.9
Flavor, dulce de leche	0.8
Sodium bicarbonate	0.1
Total	100.00

NUTRITIONAL CONTENT

Per 100g	
Calories	350kcal
Total Fat	8g
Saturated Fat	5g
Trans Fat	0g
Cholesterol	10mg
Total Carbohydrates	54g
Dietary Fiber	2g
Sugars	18g
Protein	19g
Sodium	75mg

PREPARATION

1. **Combine oats, fat replacer, sodium bicarbonate and WPI in the bowl of a large mixer. Mix on low for 1 minute.**
2. **Add corn syrup, butter, dulce de leche flavor, glycerin and water. Mix on low for 1 minute.**
3. **Add whey crisp and caramel bits, and mix briefly (just until mixture is combined).**
4. **Sheet dough to 10 mm (0.4") and cut into 7.5 x 3.75 cm (3.0 x 1.5") pieces. Place on parchment-lined pans so they are not touching one another.**
5. **Bake in reel oven at 204°C (400°F) for 7 minutes.**

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This formula serves as a reference. Product developers are encouraged to modify the formula to meet manufacturing and finished product specification needs. ©2014 U.S. Dairy Export Council.