

Layered Cherry Bar

156 grams Tree Top Apple Juice Concentrate

150 grams Tree Top Intermediate Moisture

3/8" Cubes

100 grams Tree Top Intermediate Moisture

Dark Sweet Cherries, Quartered

Fruit Leather

78 grams brown sugar

78 grams caramel

75 grams rolled quick oats

200 grams soy crisps

125 grams Short-Chain Fructooligosaccharide

Fruit Leather:

Northwest Naturals Apple Puree
Concentrate

Tree Top Apple Juice Concentrate

Tree Top Cherry Juice Concentrate

Northwest Naturals Elderberry
Juice Concentrate

Northwest Naturals Lemon
Juice Concentrate

Cooking Method On Back.

INNOVATION
WITHOUT
DUPLICATION

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TREETOP
REAL FRUIT FROM REAL PEOPLE™



Layered Cherry Bar (Continued)

In a large microwave safe bowl, combine caramel, sugar, and Apple Juice Concentrate. Heat mixture in microwave until melted, stirring every 30 seconds.

Combine all remaining ingredients, and stir into melted ingredients. Divide into two medium sized food storage bags. Seal bags, punch air holes and roll into 3/8" flat sheets. Freeze, and then remove sheets from bags. Cut each sheet into 32 gram bars (approximately 2" x 3").

Place a Tree Top Cherry Flat Fruit Bar on top of each cut cereal bar, and trim to size. Cover entire bar in yogurt or white chocolate.



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