

# Bread Pudding with Bourbon Granola Caramel

The most luscious cinnamon-swirled bread pudding, baked to perfection with brown sugar and vanilla custard, then topped with a bourbon caramel granola crunch and scoop of vanilla ice cream.

Perfect for: a snack, breakfast, or dessert

## Swap it with

Swap bourbon sauce with salted caramel or smoked caramel

## Daypart-friendly

Serve with or without ice cream for an indulgent treat or a breakfast or brunch offering

Serves: 1

## Ingredients

- 1 each Bread Pudding ([visit website for sub recipe](#))
- 1 scoop Vanilla ice cream
- 2 Tbsp Bourbon Caramel ([visit website for sub recipe](#))
- 2 Tbsp Kellogg's Granola with Raisins

## Directions

1. Warm bread pudding if desired.
2. Top with ice cream, then bourbon caramel and Kellogg's Granola.



# Orange Crunch Blondie

A citrusy twist on a classic bar cookie, these blondies have granola and a tangy carrot citrus puree folded into the batter. After baking, they're topped with orange ginger granola for extra crunchy appeal.

Perfect for: a snack or dessert

## Make it seasonal

Spring: Cherry rhubarb

Fall: Pumpkin apple

Winter: Cranberry ginger

Serves: 12

## Ingredients

|                          |  |
|--------------------------|--|
| 1 cup Unsalted butter    | 1 cup Kellogg's Granola with Raisins               |
| 2 cups Light brown sugar | 1 Tbsp Cream cheese frosting, premade              |
| 2 each Large eggs        | 1 ½ tsp Candied ginger, for garnish                |
| 2 tsp Vanilla extract    | Orange zest, for garnish                           |
| ¼ cup Carrot puree       | 2 Tbsp Kellogg's Granola with Raisins, for garnish |
| 2 Tbsp Orange juice      | Butter, for greasing the pan                       |
| ½ Orange, zested         |  |
| 2 cups All-purpose flour |  |
| 1 tsp Baking powder      |  |
| ½ tsp Salt               |  |

## Directions

1. Cream together butter, brown sugar, eggs, vanilla, carrot puree, orange juice, and orange zest.
2. In a separate bowl, combine flour, baking powder, salt, and Kellogg's Granola.
3. Combine both wet and dry ingredients together until just combined; do not over mix.
4. Pour mixture into a greased 1/2 sheet pan and bake in a 350°F oven for 25–30 minutes. (avoid over baking, blondies shouldn't be brown but cooked through)
5. Allow to cool, then cut into 3" x 3" bars and top with frosting, candied ginger, orange zest, and Kellogg's Granola before serving.



# Spiced Apple Granola Bars

They'll love this fresh-baked take on a granola bar, made with tart Granny Smith apples and apricots simmered with cinnamon, honey, and nutmeg, all folded into crunchy granola with just a hint of fresh rosemary.

**Perfect for:** a breakfast, snack, or buffet /non-commercial buffet

## Make it seasonal

**Summer:** Swap apricots for strawberries, blueberries, lemon, or rhubarb

**Fall:** Try pomegranate, cranberries, or other apple varieties

**Winter:** Offer kiwi, pears, grapefruit, or kumquat

Serves: 12

## Ingredients

|   |                                       |
|---|---------------------------------------|
| 2 Tbsp Unsalted butter  | 2 tsp Vanilla extract                 |
| 2 each Granny Smith apples, peeled, cored, and cut into ½" slices | ¼ cup Pepita seeds, toasted           |
| ½ cup Dried apricots, roughly chopped                             | 1 ½ Tbsp Rosemary leaves, chopped     |
| 4 Tbsp Honey  | ½ tsp Salt                            |
| 1 cup Dark brown sugar  | 4 cups Kellogg's Granola with Raisins |
| 1 tsp Cinnamon  | ½ Orange, zested                      |
| ½ tsp Nutmeg  | 1 each Egg white                      |

## Directions

1. In a saucepan combine butter, apples, apricots, honey, brown sugar, cinnamon, nutmeg, and vanilla. Simmer until liquified and slightly reduced (10–15 minutes).
2. In a separate bowl, combine pepita seeds, rosemary, salt, Kellogg's Granola, orange zest, and the egg white. Mix well.
3. Combine the two mixtures.
4. Pour mixture into a parchment-paper-lined 1/2 sheet pan and bake in 300°F oven for 10–15 minutes.
5. Allow to cool at room temp before cutting into 3" x 3" squares. After baking, you can press the bars gently to make them slightly more compact.

