

# Cranberry Seed Bread Crisp



Yield: 1 Serving

## Ingredients:

- 3 Tbsp. (15g) spelt flour
- 3 Tbsp. (15g) rolled oats
- 2 tsp. (6g) sunflower seeds
- 1 tsp. (3g) flax seeds
- 1 tsp. (3g) chia seeds
- 2 tsp. (6g) Ocean Spray Cranberry Seeds
- Pinch salt
- 3 Tbsp. (45g) water
- 1<sup>1/2</sup> tsp. (6g) olive oil

## Method of Preparation:

1. Combine all dry ingredients, saving 1/3 of the seeds.
2. Add water and oil, mix until well combined.
3. Spread the dough on a tray to about 1/8in thickness, bake 15min at 350°F
4. Take the tray out and carefully cut or break into crisp size pieces and sprinkle remainder of seeds on top
5. Bake again at same temperature for 15min or until crunchy and golden brown



# Croissant Cranberry-Chocolate (white)



Yield: 100g

## Ingredients:

- 2 each (60g) ready-made dough, butter croissant
- 2 Tbsp. (20g) white chocolate spread
- 1/3 oz. (10g) Ocean Spray Professional Crunchy Cranberries, diced
- ¼ oz. (7.5g) white chocolate, 26% cocoa
- 1 tsp. (2.5g) Ocean Spray Professional Cranberry Seeds

## • Method of Preparation:

1. Preheat oven to 350°F (175°C).
2. Roll out the base dough and cut the triangles.
3. Next prepare the filling. Mix the chocolate cream with crunchy Cranberries and spread it over the dough mass, roll together and form the shapes.
4. Bake them for 10-15 minutes. Allow them to cool after baking.
5. To prepare the topping combine the tempering chocolate and Cranberry Seeds, then spread on the cooled croissants.



# Cranberry Seed Breadstick



Yield: 100 grams

## Ingredients:

- 1/5 sheet (90.0g) puff pastry
- 1 tsp (5.0g) parmesan cheese, grated
- 1.5 tsp (5.0g) Ocean Spray Professional Cranberry Seeds

## Method of Preparation:

1. Heat oven to 350° F. Add liners to muffin tin.
2. Sift the flour, baking powder, baking soda, and salt into a bowl.
3. In separate bowl, cream together the butter and sugar until the mixture is light and fluffy.
4. Beat in eggs one at a time. Add in lemon zest, lemon juice, cranberry seeds and vanilla extract.
5. Fold in half of the flour mixture. Add the yogurt and mix until combined. Fold in the rest of the flour mixture until just combined.
6. Pour batter and bake for 20 minutes (or until a toothpick in the center comes out clean).

