

White Chocolate Granola Bites

Cranberry & Peanut

Yield: 5 Servings (4 bites per serving)

Ingredients:

- 2 cups (144g) rolled oats (quick cooking)
- 1/4 cup (38g) peanuts, roasted, salted or unsalted, chopped
- 1/4 cup (70g) Ocean Spray Professional Soft & Moist Sweetened Dried Cranberries, chopped
- 3/4 cup (168g) unsweetened creamy peanut butter (choose your favorite)
- 2 Tbsp. (42g) honey
- 1 cup (300g) white baking chocolate chips
- 1 Tbsp. (6g) Ocean Spray Professional Cranberry Seeds



Method of Preparation:

1. Combine rolled oats, peanuts, Ocean Spray Cranberries, peanut butter, and honey together in a bowl. Mix until combined.
2. In an 8x8 pan lined with parchment, pour in oat mixture and compress into the pan, using another sheet of parchment on top to prevent sticking to your hands while you compress the mixture. Refrigerate for at least one hour.
3. Set up a double boiler to melt the white chocolate or place chocolate in a microwave safe bowl and microwave for 10-15sec increments, stirring in-between until melted. Stir in Ocean Spray Cranberry Seeds.
4. Once fully chilled, cut the bites into 20 pieces (5x4), dip each bite into the melted chocolate and let cool on wire rack with wax paper underneath.



White Chocolate Bar Sesame-Cranberry Seeds & Crunchy



Yield: 100 grams

Ingredients:

- 1/2 cup (80.0g) white chocolate, 26% cocoa
- 2.5 tsp (7.5g) sesame seeds, roasted
- 2.5tsp (7.5g) Ocean Spray Professional Cranberry Seeds
- 1.5tsp (5.0g) Ocean Spray Professional Crunchy Cranberries, Diced

Method of Preparation:

1. Set up a double boiler, fill bottom with water and place on heat until low boil
2. Roughly chop chocolate. Place 2/3rds in double boiler and stir to melt. Bring to 87-88F
3. Pour chocolate onto cool surface, smooth out and stir until temp of chocolate is 70F
4. Pour back into double boiler and add the remaining 1/3rd chocolate. Stir until evenly melted
5. Remove from heat and mix in sesame seeds, Ocean Spray Professional Cranberry Seeds, and Ocean spray Professional Crunchy Cranberries until evenly coated
6. Pour into mold and place in refrigerator until set



White Rum & Cranberry Seed Truffles



Yield: 100g

Ingredients:

Filling:

- 1/4 cup (32.3g) biscuit base, baked
- 1/4 cup (16.0g) white chocolate, 26% cocoa
- 1/3 cup (9.7g) rum, white, 40 vol. %
- 1.5 tsp (8.0g) butter
- 1.0 tsp (4.0g) Ocean Spray Professional Cranberry Seeds

Coating:

- 1/3 cup (20.0g) white chocolate, 26% cocoa

Topping:

- 1.5 tsp (5.0g) white chocolate, 26% cocoa, grated
- 1.5 tsp (5.0g) Ocean Spray Professional Cranberry Seeds

Method of Preparation:

1. Crush the biscuit base
2. Prepare double boiler. Melt butter and chocolate and stir until combined
3. Mix the biscuit, rum and Ocean Spray Professionals Cranberry Seeds into the butter and chocolate blend
4. Remove from heat and stir until mixture cools and thickens enough to be shaped
5. Shape into 1" bite-sized balls and place in the refrigerator for 1hr to set
6. Add the coating chocolate to the double boiler and temper
7. Remove the base from the refrigerator and coat in the tempered chocolate.
8. Roll the coated balls in the toppings. Place on a parchment lined tray and allow to set in the refrigerator

