

Cranberry Almond Streusel

Recipe Yield	50 portions
Serving size	30 g
Cooking method	Bake
Cooking temperature	350F/176C
Cook time	15 minutes
Ingredient amount	Ingredient List
543 mL	Nuts, Almonds Slivered, ground
271 mL	Nuts, Almonds Slivered
65 mL	Seeds, Hemp Hearts
45 g	Seeds, Chia
271 mL	Flour, All Purpose
543 mL	Sugar, Brown
10 mL	Cinnamon, Ground
1/2 tsp	Salt, Table
271 mL	Cranberries, Dried Sweetened
1/2 cup	Wheat Germ
1/2 cup	Butter, Unsalted

Preparation steps

1.	Wash hands before beginning preparation & sanitize surfaces & equipment. Preheat oven.
2.	In a large mixing bowl, mix together all dry ingredients.
3.	Add melted butter to dry ingredients. Use gloved hands to incorporate ingredients together until a clumpy texture is achieved
4.	On a parchment lined baking sheet, using a #30 scoop, scoop streusel batter and bake for approx. 10 minutes until slightly golden.
5.	Serve immediately or cover and chill. Maintain <40F/4C.
6.	Serve with a side of vanilla yogurt.

Nutrition facts for 1 serving (30 g)

Calories: 162 kcal

Protein: 4 g

Carbohydrates: 19 g

Iron: 1 mg