

OATMEAL BAR (REUSED BREAD)

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A version of a bostock, this pastry is made using day old bread soaked in honey simple syrup and topped with a nut-free, oat based filling and an oat streusel.

HONEY BROWN SUGAR SYRUP

Total weight		1.000 kg
Ingredients	%	Kilograms
Water	100.00	0.500
Brown sugar	66.60	0.333
Honey	33.40	0.167
Totals	200.00	1.000

OAT STREUSEL

Total weight		1.000 kg
Ingredients	%	Kilograms
Whole wheat flour*	100.00	0.141
Rolled oats	250.35	0.353
Brown sugar	133.33	0.188
Butter, melted	100.00	0.141
Salt	17.02	0.024
Milk	66.67	0.094
Cinnamon	17.02	0.024
Vanilla extract	17.02	0.024
Nutmeg	8.51	0.012
Totals	709.93	1.000

*Oat flour may be used

†Optional: Add 25% nuts, seeds, puffed grains or dried fruit to the mix

OAT CREAM

Total dough weight		1.000 kg
Ingredients	%	Kilograms
Total flour	100.00	0.039
Whole wheat or oat fl	100.00	0.039
Quick oats	505.13	0.197
Powder sugar	505.13	0.197
Butter	553.85	0.216
Eggs	610.26	0.238
Milk	223.08	0.087
Vanilla extract	56.41	0.022
Cinnamon	10.26	0.004
Totals	2564.10	1.000

Process- Honey Brown Syrup

1. Bring all ingredients to a boil.

Process- Oat Streusel

1. Using a paddle, cream all ingredients together until combined.

Process- Oat Cream

1. Using a paddle cream together butter and powdered sugar until smooth.
2. Mix in eggs and vanilla
3. Add Flour, oats and cinnamon and mix until combined.

Assembly

1. Slice and toast a loaf of day old sandwich bread, brioche or croissants
2. Brush toasted bread with the honey syrup while still hot.
3. Spread a thin layer of oat cream on slices of bread.
4. Dot the oat cream with dried, fresh, or frozen fruit, nuts, or chocolate chips if desired.
5. Top with Oat Streusel
6. Bake slices at 350 until golden brown