



WK Kellogg Co

Your granoladventure awaits!

Kellogg's Granola Menu Inspirations
Crunchy ideas for your menu

Hazelnut Peppermint Bark

Crunchy, chocolatey, salty, and sweet, our milk chocolate and hazelnut butter bark topped with crushed peppermint candy, salted pretzels, and Kellogg's Granola make an indulgent, shareable treat that appeals to everyone.

Perfect for: a grab-and-go, snack, or dessert

Swap it with

Peanut butter, almond butter, or cookie butter

Make it seasonal

Spring: Swap peppermint candy with crushed coated chocolate candies

Summer: Swap peppermint candy with freeze-dried berries

Fall: Swap peppermint candy with crushed caramel candies

Serves: 16

Ingredients

2 cups Milk chocolate chips or chunks
½ cup Chocolate hazelnut spread
4 Tbsp Kellogg's Granola
3 Tbsp Peppermint candies, crushed
3 Tbsp Pretzels, crushed
Hazelnut butter, for garnish

Directions

1. In a microwave-safe container, melt the chocolate in 10-second intervals, stirring inbetween until just melted.
2. In a bowl, mix the melted chocolate with the chocolate hazelnut spread until smooth.
3. Pour the chocolate hazelnut mixture into a parchment lined 8" x 8" pan. Spread evenly.
4. Top with Kellogg's Granola and your toppings of choice (peppermint candies and crushed pretzels) while still soft, pressing gently into the surface.
5. Place pan in the cooler for 30–60 minutes to allow bars to set up.
6. Remove from the pan and cut into 2" x 2" bars.
7. Drizzle with hazelnut butter before serving.



Ba-Nilla French Toast Snacker

Sweet, spicy, and irresistible. Rich sticks of challah bread soaked in bananas and vanilla and then fried to golden perfection, coated with chocolate granola and served with whipped hot honey on the side for dipping.

Perfect for: a breakfast, snack, or dessert

Swap it with

Day-old white or wheat bread, or get creative and use croissants, sourdough, or a baguette

Serves: 1

Ingredients

3 slices Challah bread, 1" thick
2 cups Banana French Toast Batter ([visit website for sub recipe](#))
3 Tbsp Kellogg's Granola
2 Tbsp Chocolate chips
¾ cup Mixed berries (strawberries, blueberries, raspberries)
¼ cup Whipped Mascarpone ([visit website for sub recipe](#))
1 Tbsp hot honey
Mint sprig, for garnish

Directions

1. Soak the bread in the Banana French Toast Batter for 30 seconds.
2. Place on a wire rack to drain excess batter before placing on a preheated 350°F oiled flattop.
3. Cook for 5–8 minutes on each side or until golden brown.
4. Remove from flattop and cut each slice into 3 strips.
5. Plate the strips and drizzle with honey then top with Kellogg's Granola, chocolate chunks, berries, and mint. Serve with whipped mascarpone cheese and extra hot honey on the side for dipping.



Citrus Cheesecake Parfait

A seasonal parfait makes on-the-go snacking pure bliss with layers of tart rhubarb cheesecake filling, sublimely crunchy lemon-scented granola, and dollops of sweet cookie butter to take every spoonful over the top.

Perfect for: a breakfast, snack, or dessert

Make it seasonal

Summer: Strawberry lemon

Fall: Spiced pumpkin

Winter: Cranberry apple

Serves: 1

Ingredients

¼ cup Cookie butter
½ cup Kellogg's Granola
5 Tbsp No-bake cheesecake mix
¼ cup Strawberry rhubarb jam
1 Tbsp Kellogg's Granola, for topping
Lemon slice, for garnish
Mint spring, for garnish

Directions

1. Layer ingredients in the serving cup in the order they're listed, starting with the cookie butter.



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.





Thank you!

For more information, contact your Sales Representative or [visit our website.](#)