The consumption of cereal bars has grown due to the tendency to healthier eating, because it is quick and convenient food consumption and contain important nutrients for the proper functioning of the body. The baru (Dipteryx alata Vog.), a fruit native to the savanna, has aroused the attention of researchers because of the characteristics of their almond that is rich in micro and macro nutrients, antioxidant compounds and mineral source. As to their lipid profile, contains about 80% of unsaturated fatty acids (fats beneficial health effects), and may be compared to that of olive oil. The present work aimed the development of cereal bars supplemented with baru almond. Cereal bars are development from pre-established formulations, in which there was the addition of 12% and 21% of baru almonds. The lipids were analyzed by extraction in organic solvent in the Soxhlet Extractor. The results obtained in the analysis were 13.3 ± 0.6% and 18.3 ± 0.6% respectively for two formulations, differing significantly from each other by Tukey test. This variation is due to the quantities of almonds added, showing that the analyzed products offer around 5.32% and 7.32% lipid intake needs respectively daily regulated by ANVISA. According to these results, the present product as a significant source of lipids in healthy diet.