

Baked Berry Oatmeal

🕒 Cooking time: 25-40 minutes
 HACCP Process #2 Same Day Service



1 Serving Provides:

CACFP: 3/8 cup Fruit, 1¼ ounce equivalent Grains

NSLP: 3/8 cup Fruit, 1¼ ounce equivalent Grains

SFSP: 3/8 cup Fruit, 1¼ ounce equivalent Grains

Ingredients	48 Servings		96 Servings	
	Weight	Measure	Weight	Measure
Old fashioned rolled oats	3 pounds	3 quarts + 2 cups	6 pounds	7 quarts
Baking powder		2 Tablespoons		¼ cup
Cinnamon		2 Tablespoons		¼ cup
Salt		1½ teaspoons		1 Tablespoon
Eggs		12		24
Brown sugar	1 pound 8 ounces	3 cups	3 pounds	6 cups
Vanilla extract		2 Tablespoons + 2 teaspoons		¼ cup + 1 Tablespoon + 1 teaspoon
Unsalted butter, melted	4 ounces	½ cup	8 ounces	1 cup
Nonfat milk		3 quarts		1 gallon + 2 quarts
Cane berries, individually quick frozen (raspberries, blackberries, marionberries)	6 pounds 8 ounces		13 pounds	
Walnuts, chopped (optional)		1½ cups		3 cups



Directions

1. Preheat the oven to 375° F. Spray 2-inch full-size steamtable pans with pan-release spray. For 48 servings use 2 pans, for 96 servings use 4 pans. Set aside.
2. In a large mixing bowl stir together the rolled oats, baking powder, cinnamon and salt.
3. In a separate bowl, whisk together the eggs, brown sugar and vanilla extract. Whisk in the melted butter. Add milk and whisk until ingredients are well combined.
4. Pour the wet ingredients into the dry ingredients and stir until well combined. Divide oat mixture evenly between pans. Add 3 pounds 4 ounces frozen berries to the oatmeal mixture in each pan. Stir to distribute the berries. Sprinkle walnuts evenly over the top.
5. Bake in the preheated oven for about 25–40 minutes, or until the top is golden brown.

CCP: Heat to 165°F or higher for at least 15 seconds.

CCP: Hold for hot service at 135°F or higher.

Cut each pan 4 x 6 into 24 portions.

continues

Baked Berry Oatmeal, continued

Serving	Yield	Volume
½ of pan or ¼ of pan or about 1 cup	48 Servings: 16 pounds 96 Servings: 32 pounds	48 Servings: 3 gallons 96 Servings: 6 gallons

Nutrients Per Serving					
Calories	292	Sodium	194 mg	Vitamin A	324 IU
Total Fat	7.7 g	Carbohydrate	45 g	Vitamin C	3 mg
Saturated Fat	2.3 g	Dietary Fiber	6 g	Iron	2.3 mg
Cholesterol	53 mg	Protein	10 g	Calcium	181 mg