


Peanut Butter Cereal Bars

 Cooking time: 5 minutes

HACCP Process #2 Same Day Service



1 Serving Provides:

CACFP: 1 ounce meat/meat alternate, 1 ounce equivalent grains

NSLP: 1 ounce meat/meat alternate, 1 ounce equivalent grains

SFSP: 1 ounce meat/meat alternate, 1 ounce equivalent grains

Ingredients	64 Servings		128 Servings	
	Weight	Measure	Weight	Measure
Honey	1 pound 6 ounces	2 cups	2 pounds 12 ounces	1 quart
Peanut butter	2 pounds 4 ounces	1 quart	4 pounds 8 ounces	2 quarts
Crispy rice cereal	8 ounces	2 quarts	1 pound	1 gallon
Quick oats, dry	1 pound 9 ounces	2 quarts	3 pounds 2 ounces	1 gallon
Raisins	1 pound 4 ounces	1 quart	2 pounds 8 ounces	2 quarts



Directions

1. Lightly spray a pan with pan-release spray. For 64 servings use a full-size 2-inch steamtable pan. For 128 servings use 2 full-size 2-inch steamtable pans.
2. In a saucepan bring honey to a boil. Reduce heat to low and stir in peanut butter.
3. In a large mixing bowl combine the crispy rice cereal, oats, and raisins. Pour the honey and peanut butter mixture over the dry ingredients. Mix well and transfer to the prepared pan. Press the mixture into the pan so it is compact and even. When cool, cut into bars.
4. Store in an airtight container for up to a week.

Serving	Yield	Volume
1/2 of the pan (1.8 ounces)	64 servings, about 7 pounds 128 servings, about 14 pounds	64 servings, 1 full-size 2-inch pan 128 servings, 2 full-size 2-inch pans

Nutrients Per Serving					
Calories	206	Sodium	101 mg	Vitamin A	134 IU
Total Fat	8.7 g	Carbohydrate	29 g	Vitamin C	2 mg
Saturated Fat	1.7 g	Dietary Fiber	2 g	Iron	2 mg
Cholesterol	0 mg	Protein	6 g	Calcium	19 mg