## **Skillet Granola**

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



## 1 Serving Provides:

CACFP: 1.25 ounce equivalents Grains NSLP: 1.25 ounce equivalents Grains SFSP: 1.25 ounce equivalents Grains

|  | 16 Se      | rvings        | 32 Servings       |                          |  |  |
|--|------------|---------------|-------------------|--------------------------|--|--|
| Ingredients                            | Weight     | Measure       | Weight            | Measure                  |  |  |
| Vegetable oil                          |            | ⅓ cup         |                   | ²⁄₃ cup                  |  |  |
| Honey                                  |            | 3 Tablespoons |                   | ¼ cup +<br>2 Tablespoons |  |  |
| Nonfat dry milk powder                 |            | 1⁄4 cup       |                   | ½ cup                    |  |  |
| Vanilla                                |            | 1 teaspoon    |                   | 2 teaspoons              |  |  |
| Old fashioned rolled oats,<br>uncooked | 14 ounces  | 1 quart       | 1 pound 12 ounces | 2 quarts                 |  |  |
| Sunflower seeds                        | 2.4 ounces | ½ cup         | 4.8 ounces        | 1 cup                    |  |  |
| Raisins                                | 5 ounces   | 1 cup         | 10 ounces         | 2 cups                   |  |  |



## Directions

1. Preheat oven to 325°F.

- 2. Combine the vegetable oil and honey in saucepan and warm over medium heat. Stir in the dry milk powder and vanilla.
- 3. In a large mixing bowl combine the old-fashioned rolled oats and sunflower seeds. Pour the honey and oil mixture over the oats and sunflower seeds. Stir until oats are evenly coated.
- 4. Transfer the oats mixture to a parchment-lined sheet pan and bake in the preheated 325°F oven for 20 minutes or until golden brown, mixing half way through.
- 5. Remove from oven and stir in the raisins. Cool to room temperature. Store in an air-tight container at room temperature. Serve 1/3 cup portions.

| Serving | Yield  | Volume  | Nutrients Per Serving                  |                       |   |                     |                                |                       |  |
|---------|--|---|--|-----------------------|---|---------------------|--------------------------------|-----------------------|--|
| ⅓ cup   | 16 servings, about 1 pound 8 ounces<br>32 servings, about 3 pounds | 16 servings, about 6¼ cups<br>32 servings, about 12½ cups | Calories<br>Total Fat<br>Saturated Fat | 205<br>8.3 g<br>1.1 g | Sodium<br>Carbohydrate<br>Dietary Fiber | 9 mg<br>27 g<br>3 g | Vitamin A<br>Vitamin C<br>Iron | 27 IU<br>0 mg<br>1 mg |  |
|         |  |   | Cholesterol                            | 0 mg                  | Protein                                 | 6 q                 | Calcium                        | 34 mg                 |  |

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