

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

Ingredients	64 Servings		128 Servings	
	Weight	Measure	Weight	Measure
Vegetable oil		1 ⅓ cups		2 ⅔ cups
Honey		¾ cup		1 ½ cups
Nonfat dry milk powder		1 cup		2 cups
Vanilla		1 Tablespoon + 1 teaspoon		2 Tablespoons + 2 teaspoons
Old fashioned rolled oats, uncooked	3 pounds 8 ounces	1 gallon	7 pounds	2 gallons
Sunflower seeds	9.6 ounces	2 cups	1 pound 3.2 ounces	1 quart
Raisins	1 pound 4 ounces	1 quart	2 pounds 8 ounces	2 quarts



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 ⅓ cup portions.

Serving	Yield	Volume
⅓ cup	64 servings, about 6 pounds 128 servings, about 12 pounds	64 servings, about 1 gallon 2 quarts 1 cup 128 servings, about 3 gallons 2 cups

Nutrients Per Serving					
Calories	205	Sodium	9 mg	Vitamin A	27 IU
Total Fat	8.3 g	Carbohydrate	27 g	Vitamin C	0 mg
Saturated Fat	1.1 g	Dietary Fiber	3 g	Iron	1 mg
Cholesterol	0 mg	Protein	6 g	Calcium	34 mg