


Apple Spice Baked Oatmeal

 Cooking time: 30 minutes

HACCP Process #2 Same Day Service



1 Serving Provides:

CACFP: 1.25 ounce equivalents grains, 1/8 cup Fruit

NSLP: 1.25 ounce equivalents grains, 1/8 cup Fruit

SFSP: 1.25 ounce equivalents grains, 1/8 cup Fruit

Ingredients	15 Servings		30 Servings	
	Weight	Measure	Weight	Measure
Eggs	4 ounces	2	8 ounces	4
Applesauce	8 ounces	1 cup	1 pound	2 cups
Milk, nonfat or 1%		3 cups		6 cups
Vanilla		2 teaspoons		1 Tablespoon + 1 teaspoon
Vegetable oil		1/4 cup		1/2 cup
Apple, chopped	1 pound	1 quart	2 pounds	2 quarts
Old fashioned rolled oats, dry	14 ounces	1 quart	1 pound 12 ounces	2 quarts
Baking powder		2 teaspoons		1 Tablespoon + 1 teaspoon
Salt		1/2 teaspoon		1 teaspoon
Cinnamon		2 teaspoons		1 Tablespoon + 1 teaspoon
Brown sugar	1.7 ounces	1/4 cup	3.4 ounces	1/2 cup



Directions

1. Preheat oven to 375°F. Lightly spray a 2-inch steamtable pan with pan-release spray. For 15 servings use a half-size pan. For 30 servings use a full-size pan.
2. Combine the egg, applesauce, milk, vanilla, and oil in a bowl. Add the apple.
3. In a separate bowl mix the rolled oats, baking powder, salt, and cinnamon. Add to the liquid ingredients and mix well.
4. Pour the mixture into the prepared steamtable pan and sprinkle with the brown sugar. Bake in the preheated 375°F oven for about 25 minutes, or until set and the brown sugar has bubbled. CCP: Heat to 165°F or higher for at least 15 seconds.

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

Serve 1/2 cup portions.

continues

Apple Spice Baked Oatmeal, continued

Serving	Yield	Volume
½ cup	15 servings, about 4 pounds 2.5 ounces 30 servings, about 8 pounds 5 ounces	15 servings, about 7 ½ cups 30 servings, about 15 cups

Nutrients Per Serving					
Calories	188	Sodium	165 mg	Vitamin A	93 IU
Total Fat	6.3 g	Carbohydrate	26 g	Vitamin C	1.7 mg
Saturated Fat	1 g	Dietary Fiber	3.5 g	Iron	1.4 mg
Cholesterol	29 mg	Protein	6 g	Calcium	80 mg