


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	12 Servings		24 Servings	
	Weight	Measure	Weight	Measure
Old fashioned rolled oats	12 ounces	3½ cups	1 pound 8 ounces	7 cups
Baking powder		1½ teaspoons		1 Tablespoon
Cinnamon		1½ teaspoons		1 Tablespoon
Salt		¾ teaspoon		¾ teaspoon
Eggs		3		6
Brown sugar	6 ounces	¾ cup	12 ounces	1½ cups
Vanilla extract		2 teaspoons		1 Tablespoon + 1 teaspoon
Unsalted butter, melted	1 ounce	2 Tablespoons	2 ounces	¼ cup
Nonfat milk		3 cups		1 quart + 2 cups
Cane berries, individually quick frozen (raspberries, blackberries, marionberries)	1 pound 10 ounces	5 cups	3 pounds 4 ounces	2 quarts + 2 cups
Walnuts, chopped (optional)		¾ cup		¾ cup



Directions

1. Preheat the oven to 375° F. Spray a steamtable pan with pan-release spray. For 12 servings use a 2-inch half-size steamtable pan or a 9x13 baking dish. For 24 servings use a 2-inch full-size steamtable pan. 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. Add the frozen berries to the oatmeal mixture. Stir to distribute the berries. Pour the mixture into the prepared pan. 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 the half-size pan or baking dish 4 x 3 for 12 portions, or cut the full-size pan 4 x 6 for 24 portions.

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Baked Berry Oatmeal, continued

Serving	Yield	Volume
½ of pan or ¼ of pan or about 1 cup	12 Servings: about 4 pounds 24 Servings: about 8 pounds	12 Servings: about 3 quarts 24 Servings: about 1½ 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