

# 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	16 Servings		32 Servings	
	Weight	Measure	Weight	Measure
Vegetable oil		1/3 cup		2/3 cup
Honey		3 Tablespoons		1/4 cup + 2 Tablespoons
Nonfat dry milk powder		1/4 cup		1/2 cup
Vanilla		1 teaspoon		2 teaspoons
Old fashioned rolled oats, uncooked	14 ounces	1 quart	1 pound 12 ounces	2 quarts
Sunflower seeds	2.4 ounces	1/2 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					
1/3 cup	16 servings, about 1 pound 8 ounces 32 servings, about 3 pounds	16 servings, about 6 1/4 cups 32 servings, about 12 1/2 cups	Calories	205	Sodium	9 mg	Vitamin A	27 IU