

# 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	60 Servings		120 Servings	
	Weight	Measure	Weight	Measure
Eggs	1 pound	9	2 pounds	18
Applesauce	2 pounds	1 quart	4 pounds	2 quarts
Milk, nonfat or 1%		3 quarts		1 gallon + 2 quarts
Vanilla		2 Tablespoons + 2 teaspoons		1/4 cup + 1 Tablespoon + 1 teaspoon
Vegetable oil		1 cup		2 cups
Apple, chopped	4 pounds	1 gallon	8 pounds	2 gallons
Old fashioned rolled oats, dry	3 pounds 8 ounces	1 gallon	7 pounds	2 gallons
Baking powder		2 Tablespoons + 2 teaspoons		1/4 cup + 1 Tablespoon + 1 teaspoon
Salt		2 teaspoons		1 Tablespoon + 1 teaspoon
Cinnamon		2 Tablespoons + 2 teaspoons		1/4 cup + 1 Tablespoon + 1 teaspoon
Brown sugar	6.8 ounces	1 cup	13.6 ounces	2 cups



## Directions

1. Preheat oven to 375°F. Lightly spray 2-inch full-size steamtable pans with pan-release spray. For 60 servings use 2 pans. For 120 servings use 4 pans.
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. Divide the mixture evenly between the prepared steamtable pans and sprinkle each pan 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	60 servings, about 16 pounds 10 ounces 120 servings, about 33 pounds 4 ounces	60 servings, about 30 cups 120 servings, about 60 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