

Recipe Prep Sheet

American Dairy Association North East

990167 - Homemade Granola 25 por

Recipe HACCP Process: #2 Same Day Service

Source: ADANE

Number of Portions: 25

Portion Size: 1/2 cup

Ingredient #	Ingredient Name	Measurements	Instructions
009206	ORANGE JUICE,RAW	1 1/2 CUP	No Instructions Assigned
119539	Maple Syrup	2/3 Cup	
002050	VANILLA EXTRACT	2 TBSP	
004053	OIL,OLIVE,SALAD OR COOKING	1 CUP	
901530	SUGARS,BROWN,LIGHT	6 tbsp, packed	
121711	Quaker Old Fashioned Oats	1 1/4 LB	
799969	CRANBERRIES, DRIED	2/3 LB	
009298	RAISINS,SEEDLESS	1 CUP, (not packed)	
			<p>Pre-heat oven to 325 degrees F. Line rimmed baking sheet with parchment paper.</p> <p>Whisk Orange juice ,maple syrup,vanilla,olive oil,and brown sugar in a medium sized bowl. Set aside. Add oats to a large bowl. Mix until thoroughly coated. Add the wet ingredients and toss with the oats until combined.</p> <p>Transfer oats to the center of a rimmed baking sheet,lined with parchment paper,and spread out into a thin,even layer. Using a potato masher or spatula,compress oat mixture until very compact.</p> <p>Bake until lightly browned (40 to 50 minutes),rotating pan once halfway through baking.</p> <p>Let cool for one hour and then mix granola in a large bowl with cranberries and raisins.</p> <p>Serve 1/2 cup portion.</p> <p>Makes 25 - 1/2 cup servings</p>

**N/A* - denotes a nutrient that is either missing or incomplete for an individual ingredient*

** - denotes combined nutrient totals with either missing or incomplete nutrient data*

¹ - denotes required nutrient values

² - Trans Fat value is provided for informational purposes only, not for monitoring purposes.

NOTICE: The data contained within this report and the Mosaic® Menu Planning and Nutritional Analysis software should not be used for and does not provide menu planning for a child with a medical condition or food allergy. Ingredients and menu items are subject to change or substitution without notice. Please consult a medical professional for assistance in planning for or treating medical conditions.

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*Nutrients are based upon 1 Portion Size (1/2 cup)

Calories ¹	255.580 kcal	Total Fat	10.685 g	Total Dietary Fiber	3.157 g	Vitamin C	*7.573* mg	37.627% Calories from Total Fat
Saturated Fat ¹	1.486 g	Trans Fat ²	*0.000* g	Protein	3.135 g	Iron	1.111 mg	5.231% Calories from Sat Fat
Sodium ¹	5.867 mg	Cholesterol	0.000 mg	Vitamin A	*30.305* IU	Water	*14.610* g	*0.000%* Calories from Trans Fat
Sugars	*5.725* g	Carbohydrate	39.160 g	Calcium	19.515 mg	Ash	*N/A* g	61.288% Calories from Carbohydrates
Moisture Change	0.000 %	Fat Change	0.000 %	Portion Cost	\$0.000			4.906% Calories from Protein
Type of Fat	-							

Components	
Meat/Meat ALT	oz eq
Grain	1 oz eq
Fruit	.25 cup
Vegetable	cup
Milk	cup

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