Idaho Child Nutrition

Recipe: 500100 GRANOLA
Recipe Source: USDA J-01
Recipe Group: BREAKFAST

Recipe HACCP Process: #2 Same Day Service

Alternate Recipe Name:
Number of Portions: 50
Size of Portion: 1/4 CUP

020038 OATS.....	1 LB + 2 OZ	1. Combine the rolled oats and peanut granules (optional) in a large bowl.
019334 SUGARS,BROWN.....	6 1/2 OZ	
009400 APPLE JUC,CND OR BTLD,UNSWTND,W/ VIT C...	1 CUP	2. Mix the brown sugar, apple juice, vegetable oil, honey, salt, cinnamon, and vanilla in a stock pot. Stir well. Heat on medium for 4 minutes. Do not boil.
004318 OIL,VEG,TYPE B-COMMOD.....	1/4 CUP + 1 TBSP	
019296 HONEY.....	1 CUP	
002047 SALT,TABLE.....	1 TSP	3. Add the brown sugar mixture to the oats and peanuts. Toss to evenly coat.
002010 CINNAMON,GROUND.....	1 TBSP	
002050 VANILLA EXTRACT.....	1 TBSP	4. Spread 3 lb 12 oz (3 qt 1 cup) of this mixture on each sheet pan (18" x 26" x 1"). For 50 servings, use 1 pan. For 100 servings, use 2 pans. Bake: Conventional oven: 250° F for 1 ¼ hours Convection oven: 200° F for 1 ¼ hours Stir granola every 15 minutes.
009298 RAISINS,SEEDLESS.....	10 OZ	5. Remove from oven. Cool. 6. Mix in raisins. 7. Portion with No. 16 scoop (¼ cup).
		Special Tips 1) Store in a tightly covered container in a cool place. 2) Serve over puddings, yogurt, or ice cream.
		Serving ¼ cup (No. 16 scoop) provides 1 serving of grains/breads.

Calories	129		Iron	1.04	mg	Protein	2.89	g	8.96% Calories from Prot
Cholesterol	0	mg	Calcium	17.00	mg	Carbohydrates	24.85	g	77.05% Calories from Carb
Sodium	49	mg	Vitamin A	1	IU	Total Fat	2.49	g	17.37% Calories from T Fat
Dietary Fiber	2.00	g	Vitamin C	0.30	mg	Saturated Fat	0.39	g	2.71% Calories from S Fat
						Trans. Fat	0.00*	g	0.00% Calories from Trans. Fat

Idaho Child Nutrition

Miscellaneous			**Attributes**	**Allergens Present**	**Allergens Absent**	**Allergens Unidentified**
Meat/Alt.....	oz.					? - Milk
Grain/Bread.....	srv.					? - Egg
F/V/J.....	cup					? - Peanut
Milk.....	fl. oz.					? - Tree Nut
						? - Fish
Moisture & Fat Change						? - Shellfish
Moisture Change.	0%					? - Soy
Fat Change.....	0%					? - Wheat
Type of Fat.....						

Production Specification

I/R	Ing #	Ingredient or Sub-Recipe	Measure	Measure	Round
I	050210	Granola			
I	020038	OATS			
I	019334	SUGARS,BROWN			
I	009400	APPLE JUC,CND OR BTLD,UNSWTND,W/ VIT			
I	004318	OIL,VEG,TYPE B-COMMOD			
I	019296	HONEY			
I	002047	SALT,TABLE			
I	002010	CINNAMON,GROUND			
I	002050	VANILLA EXTRACT			
I	009298	RAISINS,SEEDLESS			