

Granola

Grains/Breads

Breakfast

J-01

Ingredients	50 Servings		100 Servings		Directions
	Weight	Measure	Weight	Measure	
Rolled oats	1 lb 12 oz	2 qt 2 cups	3 lb 8 oz	1 gal 1 qt	1. Combine the rolled oats and peanut granules (optional) in a large bowl.
Peanut granules (optional)	8 oz	1 ½ cups	1 lb	3 cups	
Brown sugar, packed	6 ½ oz	¾ cup 2 Tbsp	13 oz	1 ¾ cups	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.
Apple juice		1 cup		2 cups	3. Add the brown sugar mixture to the oats and peanuts. Toss to evenly coat.
Vegetable oil		¼ cup 1 Tbsp		½ cup 2 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.
Honey		1 cup		2 cups	Bake: Conventional oven: 250° F for 1 ¼ hours Convection oven: 200° F for 1 ¼ hours Stir granola every 15 minutes.
Salt		1 tsp		2 tsp	
Ground cinnamon		1 Tbsp		2 Tbsp	
Vanilla		1 Tbsp		2 Tbsp	5. Remove from oven. Cool.
Raisins	10 oz	2 cups	1 lb 4 oz	1 qt	6. Mix in raisins.
					7. Portion with No. 16 scoop (¼ cup).

SERVING:	YIELD:	VOLUME:
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¼ cup (No. 16 scoop) provides 1 serving of grains/breads.

50 Servings: about 5 lb 2 oz

50 Servings: about 3 quarts ½ cup

100 Servings: about 10 lb 4 oz

100 Servings: about 1 gallon 2 ¼ quarts

Tested 2004

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- Special Tips:
- 1) Store in a tightly covered container in a cool place.
 - 2) Serve over puddings, yogurt, or ice cream.

Nutrients Per Serving					
Calories	129	Saturated Fat	0.39 g	Iron	1.04 mg
Protein	2.89 g	Cholesterol	0 mg	Calcium	17 mg
Carbohydrate	24.85 g	Vitamin A	1 IU	Sodium	49 mg
Total Fat	2.49 g	Vitamin C	0.3 mg	Dietary Fiber	2.0 g