



## BAKED OATMEAL WITH APPLES, RAISINS WITH QUAKER® OLD FASHIONED OATS

**Each Serving Provides:**

½ c. Fruit (1/4 c. apple slices + 2 T. raisins = 4 T = ¼ c.)  
1 oz. eq. Grain (1/3 c. dry oats)

### Baked Oatmeal with Apples, Raisins with QUAKER® Old Fashioned Oats

INGREDIENT	QUANTITY 100 servings	1 Serving
<a href="#">QUAKER® Old Fashioned Rolled Oats (43293)</a>	2 Gal. + 1 1/4 c. + 1 Tbsp. + 1 tsp.	1/3 c.
USDA canned apple slices (100206)	2 Gal. + 1 1/4 c. + 1 Tbsp.	1/4 c.
Packed brown sugar	1 Qt. + 1 Pt. + 1/4 c.	1 Tbsp.
Raisins (100556)	3 Qts. + 1/2 c.	2 Tbsp.
Baking powder	1/4 c. + 1 Tbsp. + 1 11/16 tsp.	1/8 tsp.
Cinnamon	1/2 c. + 3 Tbsp. + 5/16 tsp.	3/8 tsp.
Large Eggs	34	1/3 .
1% milk	2 Gal + 1 1/4 c. + 1 Tbsp. + 1 tsp.	.33 c
USDA vegetable oil	1 Qt. + 2 Tbsp. + 2 tsp	2 tsp.
Vanilla	1/4 c. + 1 Tbsp. + 1 11/16 tsp.	1/8 tsp.

#### PREPARATION

1. Preheat Oven to 350°F. Lightly spray 4 – 12" x 20" steam table pans with oil.
2. Chop apple slices into bite size pieces, the spread equally across the bottom of 4 pans.
3. In a large bowl, mix together oats, brown sugar, raisins, cinnamon and baking powder. Set aside.
4. In a separate, add eggs, milk, and vanilla, and whisk well.
5. Add the milk mixture to the oat mixture and stir to combine.
6. Pour the finished oatmeal into the pan, evenly over the apples.
7. Bake 40-45 minutes until the top is golden and the oats are set.
8. Remove oatmeal from oven, and allow to cool slightly before portioning into approximately 4" x 2.5" sized servings.

<b>Nutrition Facts</b>	
<b>1 Serving:</b>	
Calories	374
Saturated Fat	2.7g
Sodium	2874mg