



PUMPKIN OAT CRUNCH BAKE WITH QUAKER KETTLE HEARTY® OATS

Each Serving Provides:

- 1 ¼ oz. eq. Whole Grain
- ½ cup Vegetable
- ¼ oz. eq. Meat/Meat Alternate

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PREPARATION

BAR INGREDIENTS FOR 48 SERVINGS: FILLING INGREDIENTS FOR 48 SERVINGS:

47 oz of Quaker® Kettle Hearty® Oats	56 oz, Pumpkin Puree
1 ½ lbs Flour, all purpose, enriched	1 cup Sugar, brown
1 cup Sugar, brown	8 Eggs, whole
2 tbsp Baking Powder	2 tbsp Vanilla extract
4 tbsp Cinnamon, ground	4 tsp Cinnamon, ground
1 tsp Salt, kosher	1 tsp Nutmeg, ground
1 lbs Margarine or butter, unsalted	½ tsp Cloves, ground
	2 tsp Ginger, ground

Directions:

For 48 servings: prepare two, 2-inch deep, full steamtable pans by spraying with pan spray. Each full steamtable pan is cut 4 by 6 for 24 servings per pan.

1. Combine Quaker Kettle Hearty® Oats, flour, sugar, baking powder, cinnamon and salt in a large bowl.
2. Cut the margarine or (butter) into the dry mixture (with a food processor or stand mixer) until dough resembles small pebbles and butter is evenly distributed.
3. Add 2 cups of applesauce to the dough. Mix until applesauce is distributed throughout, but still crumbly.
4. Reserve one-fourth of the dough for the topping.
5. Divide the remaining dough in half. Place each half in one of the prepared pans. Spread evenly and press down firmly to create a crust.

For the filling:

6. Combine remaining applesauce (2 cups), pumpkin puree, brown sugar, eggs, vanilla extract, and seasonings. Whisk well. Divide the filling between prepared pans and spread over the crust.
7. Sprinkle with reserved topping.
8. Bake in a 350 °F oven for 35-45 minutes or until bars are set.

CP: Cool in refrigeration to 70 °F within 2 hours and 40 °F within 4 hours. Hold for cold service at 40 °F.

Nutritional Facts Panel

Nutrition Facts	
1 Serving:	
Calories	290
Saturated Fat	2g
Sodium	150mg