



OAT SHEET TRAY PANCAKE WITH QUAKER KETTLE HEARTY® OATS

Each Serving Provides:

- 3 oz. eq. Whole Grain
- 1 oz. eq. Meat/Meat Alternate
- ¼ cup Fruit

Oat Sheet Tray Pancake with Quaker Kettle Hearty® Oats

INGREDIENT

QUANTITY

INGREDIENTS FOR 48 SERVINGS:

- 47 oz Quaker® Kettle Hearty® Oats
- 3 quarts Milk, lowfat
- 2 ¼ lbs Flour, all purpose, enriched
- ¼ cup Baking powder
- ¼ cup Sugar, granulated
- 1 tsp Salt, kosher
- 3 lbs Eggs, whole, liquid
- 4 oz Oil, vegetable
- 2 oz. Vanilla extract
- 6 ¾ lbs Strawberries, sliced, frozen
- 1 cup Chocolate chips

PREPARATION

Directions:

- For 48 portions, use two full-size sheet trays (18x24). Spray each with pan spray. Preheat oven to 375 °F.
- Combine Quaker® Kettle Hearty® Oats and milk in a large container. Let sit for 15 minutes under refrigeration.
- Mix flour, baking powder, salt, and sugar together in a bowl.
- Whisk eggs until slightly beaten.
- Add eggs, oil and vanilla to the oat and milk mixture. Stir to combine.
- Add flour mixture. Stir until everything is mixed. Do not overmix.
- Divide batter between two pans evenly. Top with sliced strawberries (3 pounds 6 ounces per sheet tray).
- Sprinkle evenly with chocolate chips
- Bake for 15 to 25 minutes, checking to make sure edges are not browning (if so, turn the oven down).
- Cut each sheet tray 4 by 6 for 24 servings per tray.
- CCP: Hold for hot service at 135 °F

Suggested Alternative Toppings:

Banana, Cinnamon Apple or Blueberry

Nutritional Facts Panel

Nutrition Facts	
1 Serving:	
Calories	320
Saturated Fat	2.5g
Sodium	240mg