

Granola

Our classic granola offers the goodness of whole-grain oats with a hint of cinnamon, ginger, and nutmeg.

CACFP Crediting Information:

¼ cup provides 1 oz eq grains



Preparation Time: 10 minutes

Cook Time: 15 minutes

Makes: 6 servings

Ingredients

- ⅓ cup apple juice
- 1 Tbsp honey
- 3 tsp sugar, brown, packed
- 1 ¼ tsp oil, vegetable
- ½ tsp vanilla extract
- ½ tsp ginger, ground
- ½ tsp cinnamon, ground
- ⅛ tsp nutmeg, ground
- ⅛ tsp salt
- 1 ⅓ cup (5 oz) oats, rolled, dry

Directions

- 1** Preheat oven to bake:
Conventional oven: 350 °F.
Convection oven: 350 °F.
- 2** In a medium saucepan combine apple juice, honey, brown sugar, vegetable oil, vanilla extract, ginger, cinnamon, nutmeg and salt. Heat uncovered over medium heat for 3 minutes. Stir until sugar dissolves. **DO NOT BOIL.**
- 3** In a medium mixing bowl, combine apple juice mixture and oats. Stir well to coat evenly.
- 4** Transfer granola to a baking pan (9" x 13" x 1") sprayed lightly with a pan release spray. Spread granola evenly on pan.
Bake until golden brown:
Conventional oven: 350 °F for 15 minutes.
Convection oven: 350 °F for 15 minutes.
- 5** Remove the granola from oven. Allow granola to sit at room temperature for at least 2 hours to cool to room temperature. Transfer granola to a medium serving bowl and serve.
- 6** Serve ¼ cup using a No. 16 scoop.

NUTRITION INFORMATION

For ¼ cup (No. 16 scoop)

NUTRIENTS	AMOUNT
Calories	120
Total Fat	3 g
Saturated Fat	0 g
Cholesterol	0 mg
Sodium	50 mg
Total Carbohydrate	22 g
Dietary Fiber	2 g
Total Sugars	8 g
Added Sugars	5 g
Protein	3 g
Vitamin A	0 RAE
Vitamin C	0 mg
Calcium	16 mg
Iron	1 mg

NOTES

The food safety temperatures are based on Federal consumer food safety guidance. Some information may be different in your state. Always check with your local regulatory authority (health department) or sponsoring organization (sponsor) for guidance on current food safety requirements in your operation.

Source:

USDA Standardized Recipe Project — 2025