




# Peachy Oatmeal Bake

Tired of the same old oats? Try this easy-to-prepare peach of a recipe.

**AGES:** 3–5 years  
**PREP TIME:** 30 minutes  
**COOK TIME:** 45 minutes

**CACFP CREDITING INFORMATION**

¼ cup fruit  
 ½ oz eq grains 

**SOURCE**

Team Nutrition CACFP Easy Recipe Project  
[TeamNutrition.USDA.gov](http://TeamNutrition.USDA.gov)

INGREDIENTS	25 SERVINGS		50 SERVINGS		DIRECTIONS
	Weight	Measure	Weight	Measure	
					<b>1</b> Wash hands with soap and water for at least 20 seconds.
					<b>2</b> Preheat oven to 400 °F.
Nonstick cooking spray		1 spray		2 sprays	<b>3</b> Spray steam table pan with nonstick cooking spray. <b>For 25 servings</b> , use half pan (10 <sup>3</sup> / <sub>8</sub> " x 12 <sup>3</sup> / <sub>4</sub> " x 2"). <b>For 50 servings</b> , use 1 pan (12" x 20" x 2").
Rolled oats, dry (not quick)	9 <sup>3</sup> / <sub>8</sub> oz	3 <sup>1</sup> / <sub>8</sub> cups	1 lb 3 oz	1 qt + 2 <sup>1</sup> / <sub>4</sub> cups	<b>4</b> In a large bowl, combine oats, milk, peaches, maple syrup, and cinnamon. Stir.
Milk, low-fat (1%)	18 fl oz	2 <sup>1</sup> / <sub>4</sub> cups	36 fl oz	1 qt + ½ cup	

INGREDIENTS	25 SERVINGS		50 SERVINGS		DIRECTIONS
	Weight	Measure	Weight	Measure	
Peaches, canned, light syrup, drained, diced	4 lb 11 oz	2 qt + 1/3 cup	9 lb 6 oz	1 gal + 2/3 cup	
Maple syrup		1/4 cup		1/2 cup	
Cinnamon, ground		1 Tbsp + 1 tsp		2 Tbsp + 2 tsp	
					<b>5</b> Add oatmeal mixture to steam table pan.
					<b>6</b> Bake for 40–45 minutes or until bubbling and golden brown. Heat to 140 °F or higher for at least 15 seconds
					<b>7</b> Remove from the oven and let sit for 5 minutes. Stir with a spoon to fluff before serving.
					<b>8</b> Serve 1/2 cup (#8 scoop). Serve immediately, or keep warm at 140 °F or higher.




**NUTRITION INFORMATION**

½ cup Peachy Oatmeal Bake

<b>Nutrients</b>	<b>Amount</b>
<b>Calories</b>	<b>89</b>
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<b>Total Fat</b>	<b>1 g</b>
Saturated Fat	0 g
Cholesterol	1 mg
<b>Sodium</b>	<b>18 mg</b>
<b>Total Carbohydrate</b>	<b>17 g</b>
Dietary Fiber	1 g
Total Sugars	7 g
Includes Added Sugars	N/A
<b>Protein</b>	<b>2 g</b>
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Vitamin D	N/A
Calcium	32 mg
Iron	0 mg
Potassium	N/A

N/A = Data not available

**NOTES**

- **Contains milk.** Some oats may be grown/processed with other wheat products.
- The  symbol indicates the recipe is whole grain-rich.
- Creditable grains contribution calculated using the Recipe Analysis Workbook, Method B.

**YIELD/VOLUME**

<b>25 Servings</b>	<b>50 Servings</b>
Weight: 5 lb 7 oz	Weight: 11 lb
Yield: 2 qt 2 cups	Yield: 1 gal 1 qt