



Peachy Oatmeal Bake

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

AGES: 6–18 years

PREP TIME: 30 minutes

COOK TIME: 50 minutes

CACFP CREDITING INFORMATION

½ cup fruit

1 oz eq grains 

SOURCE

Team Nutrition CACFP Easy Recipe Project

TeamNutrition.USDA.gov

INGREDIENTS	25 SERVINGS		50 SERVINGS		DIRECTIONS
	Weight	Measure	Weight	Measure	
					<ol style="list-style-type: none"> 1 Wash hands with soap and water for at least 20 seconds.
					<ol style="list-style-type: none"> 2 Preheat oven to 400 °F.
Nonstick cooking spray		1 spray		2 sprays	<ol style="list-style-type: none"> 3 Spray steam table pan with nonstick cooking spray. For 25 servings, use half pan (10³/₈" x 12³/₄" x 4"). For 50 servings, use 1 pan (12" x 20" x 4").
Rolled oats, dry (not quick)	1 lb 3 oz	1 qt + 2¼ cups	2 lb 6 oz	3 qt + ½ cups	<ol style="list-style-type: none"> 4 In an extra-large bowl, combine oats, milk, peaches, maple syrup, and cinnamon. Stir.
Milk, low-fat (1%)	36 fl oz	1 qt + ½ cup	72 fl oz	2 qt + 1 cup	

INGREDIENTS	25 SERVINGS		50 SERVINGS		DIRECTIONS
	Weight	Measure	Weight	Measure	
Peaches, canned, light syrup, drained, diced	9 lb 6 oz	1 gal + $\frac{2}{3}$ cup	18 lb 12 oz	2 gal + $1\frac{1}{3}$ cup	
Maple syrup		$\frac{1}{2}$ cup		1 cup	
Cinnamon, ground		2 Tbsp + 2 tsp		$\frac{1}{3}$ cup	
					5 Add oatmeal mixture to steam table pan.
					6 Bake for 40–45 minutes or until bubbling and golden brown. Heat to 140 °F or higher for at least 15 seconds.
					7 Remove from the oven and let sit for 5 minutes. Stir with a spoon to fluff before serving.
					8 Serve 1 cup (#4 scoop). Serve immediately, or keep warm at 140 °F or higher.




NUTRITION INFORMATION

1 cup Peachy Oatmeal Bake

Nutrients	Amount
Calories	177
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Total Fat	2 g
Saturated Fat	0 g
Cholesterol	2 mg
Sodium	36 mg
Total Carbohydrate	34 g
Dietary Fiber	2 g
Total Sugars	13 g
Includes Added Sugars	N/A
Protein	5 g
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Vitamin D	N/A
Calcium	63 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

25 Servings	50 Servings
Weight: 11 lb 4 oz	Weight: 22 lb 9 oz
Yield: 1 gal 3½ cups	Yield: 2 gal 1 qt 3 cups