

Peachy Oatmeal Bake

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

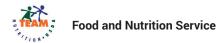
AGES: 6–18 years PREP TIME: 30 minutes COOK TIME: 50 minutes

CACFP CREDITING INFORMATION ¹/₂ cup fruit

1 oz eq grains 💒

SOURCE Team Nutrition CACFP Easy Recipe Project TeamNutrition.USDA.gov

INGREDIENTS	25 SERVINGS		50 SERVINGS		
	Weight	Measure	Weight	Measure	DIRECTIONS
					 Wash hands with soap and water for at least 20 seconds.
					2 Preheat oven to 400 °F.
Nonstick cooking spray		1 spray		2 sprays	 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	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		
	Weight	Measure	Weight	Measure	DIRECTIONS
Peaches, canned, light syrup, drained, diced	9 lb 6 oz	1 gal + ⅔ cup	18 lb 12 oz	2 gal + 1⅓ cup	
Maple syrup		½ cup		1 cup	
Cinnamon, ground		2 Tbsp + 2 tsp		⅓ cup	
					5 Add oatmeal mixture to steam table pan.
					 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 Calories	Amount 177
Total Fat Saturated Fat Cholesterol Sodium Total Carbohydrate Dietary Fiber Total Sugars Includes Added Sugars Protein	2 g 0 g 2 mg 36 mg 2 g 13 g N/A 5 g
Vitamin D Calcium Iron Potassium N/A = Data not available	N/A 63 mg 0 mg N/A

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			

