



Granola

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

Preparation Time: 10 minutes

Cook Time: 15 minutes

NSLP/SBP Crediting Information:

¼ cup provides 1 oz eq grains.

INGREDIENTS	50 SERVINGS		100 SERVINGS		DIRECTIONS
	Weight	Measure	Weight	Measure	
Apple Juice	8 oz	1 cup	1 lb	2 cups	1 Preheat oven: Conventional oven: 350 °F. Convection oven: 350 °F.
Honey	6 oz	½ cup	12 oz	1 cup	
Sugar, brown, packed	4 oz	½ cup	8 oz	1 cup	2 In a 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.
Oil, vegetable		3 Tbsp 1 tsp		¼ cup	
Vanilla Extract		1 Tbsp 1 tsp		⅛ cup 2 tsp	
Ginger, ground		1 Tbsp 1 tsp		⅛ cup 2 tsp	
Cinnamon, ground		1 Tbsp		2 Tbsp	





INGREDIENTS	50 SERVINGS		100 SERVINGS		DIRECTIONS
	Weight	Measure	Weight	Measure	
Nutmeg, ground		1 tsp		2 tsp	
Salt		1 tsp		2 tsp	
Oats, rolled, dry	2 lbs 12 oz	3 qts 2 cups	5 lbs 8 oz	1 gal 3 qts	3 In a large mixing bowl, combine apple juice mixture and oats. Stir well to coat evenly.
					4 Transfer 1 qt 3 cups (about 1 lb 13 oz) granola to a half sheet pan lined with parchment paper (18" x 13" x 1"). Spread out evenly for even heat distribution. Bake until golden brown. For 50 servings, use 2 pans. For 100 servings, use 4 pans.
					5 Bake: Conventional oven: 350 °F for 15 minutes. Convection oven: 350 °F for 15 minutes.
					6 Remove from oven. Allow granola to sit at room temperature for at least 2 hours to cool to room temperature. Transfer to a serving pan or air-tight storage container.
					7 Serve ¼ cup using a No. 16 scoop.





NUTRITION INFORMATION

For ¼ cup (No. 16 scoop)

NUTRIENTS

AMOUNT

Calories

124

Total Fat

3 g

Saturated Fat

0 g

Cholesterol

0 mg

Sodium

48 mg

Total Carbohydrate

23 g

Dietary Fiber

2 g

Total Sugars

6 g

Added Sugars

5 g

Protein

3 g

Vitamin A

0 RAE

Vitamin C

0 mg

Calcium

15 mg

Iron

1 mg

NOTES

The food safety temperatures are based on the FDA Food Code. Some information included 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.

Cooking Process #2: Same Day Service.

YIELD/VOLUME

50 Servings

About 3 lbs 4 oz

About 3 qt 2 cups/2 half sheet
pans (18" x 13" x 1")

100 Servings

About 6 lbs 8 oz

About 1 gal 3 qts/4 half sheet
pans (18" x 13" x 1")

Source:

USDA Standardized Recipe Project — 2025

