

Granola Bars - NSLP

General Information

Recipe #	Category	Source
2031703	Breakfast Entree 	Local

Ingredients

Name	Quantity	+ Quantity 2
Quaker Old Fashioned Oats 42 Oz	4 lbs., 8 oz.	
Cereals ready-to-eat, wheat germ, toasted, plain	1 pt.	
Sugars, brown	¾ c. unpacked	
Honey	1 ¼ c., 1 tbsp., ⅜ tsp.	
Spices, cinnamon, ground	1 pt.	
Vegetable oil, palm kernel	1 ¼ c., 1 tbsp., ⅜ tsp.	
Salt, table	2 tsp.	
Vanilla extract	2 tsp.	
Nuts, coconut meat, dried (desiccated), toasted	8 oz.	
Dried Cranberries	8 oz.	
Sugars, brown	1 pt., ⅔ c. unpacked	
Honey	1 pt., ⅔ c.	
Butter, without salt	1 pt., ⅔ c.	

Preparation Instructions

HACCP Process: #2 - Same Day Service

1. In a large bowl, mix together the oats and wheat germ.
2. In a saucepan, mix together brown sugar, honey, cinnamon, oil, salt, and vanilla. Bring to a boil over medium-low heat stirring frequently. Once mixture boils, remove from heat.
3. Pour mixture over oats and mix until oats are completely coated.
4. Place mixture on sheet trays, or 18x13 inch trays, lined with parchment paper and bake in a 350 degree F oven for 8 minutes. Remove from the oven and stir in coconut and cranberries until incorporated. Replace in the oven for an additional 10 minutes. Remove from the oven and let cool.
5. In a saucepan, place brown sugar, honey, and butter. Bring the mixture to a boil then reduce heat to low. Stir for 2 minutes then remove from the heat. Let cool slightly and then pour over granola. Mix until fully incorporated.
6. Spread mixture onto half sheet pans, or 18x13 inch trays, lined with parchment and press. Refrigerate 2 hours before serving. Cut into 4x6 inch pieces

Separate raw animal foods, such as eggs, fish, meat, and poultry, from ready-to-eat foods, such as lettuce, cut melons, and lunch meats during receiving, storage, and preparation.

Food prep areas, equipment, and utensils, to be used in recipe will be washed and sanitized prior to beginning the preparation and cooking.

Assemble all ingredients, utensils, etc. to be used in recipe within easy reach of prep area so that food safety can be managed more effectively as well as better control of contamination and cross contamination.

Remove products from storage using oldest pack date first. If frozen, keep product in original packaging and place in a pan(s). Place in cooler following proper HACCP storage guidelines to prevent cross-contamination.



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Serving Size	Yield
1/4 Cup	100.00

Nutrition Facts

Serving Size 1/4 Cup (57 gm)

Amount Per Serving	
Calories	240.507

		% Daily Value*
Total Fat	10.651 gm	16.386%
Saturated Fat	6.647 gm	33.234%
Trans Fat	0.000* gm	
Cholesterol	13.011 mg	4.337%
Sodium	50.280 mg	2.095%
Total Carbohydrate	35.753 gm	11.918%
Dietary Fiber	3.873* gm	15.493%
Total Sugars	18.209* gm	

Includes 17.386 * gm of Added Sugars

Protein	3.527 gm	7.054%
Vitamin A	41.882* mcg RAE	4.654%
Vitamin C	0.332* mg	0.553%
Vitamin D	0.000 mcg	
Calcium	43.501 mg	4.35%
Iron	1.349 mg	7.493%
Potassium	137.603 mg	2.928%

Saturated Fat % of Calories	24.873 %
Added Sugar % of Calories	28.916 %

* Indicates missing Nutrient Information.
^ Indicates user added nutrient.

The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to the daily diet. 2,000 calories a day is used for general nutrition advice.

Meal Components

Component	Measurement
Grains	1 oz

CCP: Take and record on a temperature log all beginning temperatures of refrigerated foods before beginning the recipe.

Wash hands thoroughly before handling food, after handling contaminated food or objects, and before switching to another step where there is an opportunity for contamination. This applies as well to before and after glove use. Use clean pair of gloves when handling raw product. Replace gloves after handling any other object.

If a recipe contains a combination of meat products, cook the product to the highest required temperature.

CCP: Heat to 165° F or higher for at least 15 seconds.

Remove product from oven. Caution! Finished product is hot. Use oven mitts when handling product to avoid injury.

CCP: Place product in warming cabinet until served. Ensure that hot food is held at a temperature above 140° F.

CORRECTIVE ACTION HOT FOOD: All cooked food items being held for service that drop below 140 degrees must be removed from service until such time as they are reheated to 165 degrees. Any food not eaten after reheating must be discarded.

CCP: Maximum holding time is two (2) hours. Discard product after maximum holding time is reached. Do not reheat product.

CCP: Cool to 70 °F within 2 hours and to 40 °F or lower within an additional 4 hours.

CCP: Record time and internal temperature of completed recipe on daily log.

Added Sugar Limitations

✓ Meets Added Sugar Guidelines for Breakfast Cereal.

Dates

Last Updated	Created
12-10-2025	12-10-2025

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