

Granola - CACFP

General Information

Recipe #	Category	Source
2031621	Breakfast Entree 	Local

Ingredients

Name	Quantity	+ Quantity 2
Quaker Old Fashioned Oats 42 Oz	1 lbs., 2 oz.	
Cereals ready-to-eat, wheat germ, toasted, plain	½ c., 2 tbsp., 1 ¼ tsp.	
Sugars, brown	3 tbsp. unpacked	
Honey	⅓ c.	
Spices, cinnamon, ground	½ tsp.	
Vegetable oil, palm kernel	⅓ c.	
Salt, table	½ tsp.	
Vanilla extract	½ tsp.	
Nuts, coconut meat, dried (desiccated), toasted	1 ½ oz.	
Dried Cranberries	2 oz.	

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 the brown sugar, honey, cinnamon, oil, salt, and vanilla. Bring to a boil over medium low heat stirring frequently. Once the mixture boils, remove from the heat.
3. Pour mixture over oat mixture and mix until oats are completely coated.
4. Place mixture on baking trays lined with parchment paper and bake in a 350 degree F oven for 10 minutes. Remove from the oven and stir, replace in the oven for an additional 5-10 minutes.
5. Remove from the oven and let cool. Combine with coconut and cranberries and stir until incorporated. Store at room temperature in an air-tight container.

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.

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.



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Serving Size	Yield
0.125 Cups	25.00

Nutrition Facts

Serving Size 0.125 Cups (36 gm)		
Amount Per Serving		
Calories		148.770
		% Daily Value*
Total Fat	5.549 gm	8.536%
Saturated Fat	3.381 gm	16.905%
Trans Fat	0.000* gm	
Cholesterol	0.000 mg	
Sodium	47.754 mg	1.99%
Total Carbohydrate	22.707 gm	7.569%
Dietary Fiber	2.667* gm	10.666%
Total Sugars	7.096* gm	
Includes 6.273 * gm of Added Sugars		
Protein	3.527 gm	7.053%
Vitamin A	0.157* mcg RAE	0.017%
Vitamin C	0.229* mg	0.382%
Vitamin D	0.000 mcg	
Calcium	14.006 mg	1.401%
Iron	1.126 mg	6.254%
Potassium	119.540 mg	2.543%
Saturated Fat % of Calories		20.454 %
Added Sugar % of Calories		16.867 %
* 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

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

Edit Recipe