

Honey-Almond Granola Bars - NSLP

General Information

Recipe #	Category	Source
2032435	Breakfast Entree 	Local

Ingredients

Name	Quantity	Quantity + 2
Margarine-like, margarine-butter blend, soybean oil and butter	1 c., ¾ tsp.	
Sugars, brown	1 pt. unpacked	
Egg, whole, raw, fresh	4 large	
Vanilla extract	2 tsp.	
Wheat flour, whole-grain, soft wheat	11 oz.	
Leavening agents, baking powder, low-sodium	1 tsp.	
Leavening agents, baking soda	1 tsp.	
Salt, table	1 tsp.	
Spices, cinnamon, ground	1 tsp.	
 Granola - CACFP	1 pt., 1 c.	
Quaker Old Fashioned Oats 42 Oz	1 lbs., 1 ½ oz.	
Cereals ready-to-eat, wheat germ, toasted, plain	½ c., 2 tbsp., ½ tsp.	
Sugars, brown	2 tbsp., 2 ¾ tsp.	
Honey	unpacked	
Spices, cinnamon, ground	¼ c., 1 tbsp., ¾ tsp.	
Vegetable oil, palm kernel	½ tsp.	
Salt, table	¼ c., 1 tbsp., ¾ tsp.	
Vanilla extract	½ tsp.	
Nuts, coconut meat, dried (desiccated), toasted	½ tsp.	
Dried Cranberries	1 ½ oz.	
	2 oz.	

Preparation Instructions

HACCP Process: #2 - Same Day Service

1. Preheat the oven to 350 degrees F.
2. Oil 1 half sheet pan.
3. Cream margarine and sugar together. Beat in eggs and vanilla until light.
4. Sift flour, baking powder, baking soda, salt, and cinnamon together. Add to the creamed mixture, stirring well.
5. Stir in granola from the granola recipe.
6. Spread mixture onto half sheet pan and bake in the oven for 20 minutes or until browned and set. Remove from the oven and let cool in the pan. 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.



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Serving Size	Yield
1 Each	50.00

Nutrition Facts

Serving Size 1 Each (38 gm)		
Amount Per Serving		
Calories		153.748
		% Daily Value*
Total Fat	6.847 gm	10.534%
Saturated Fat	2.426 gm	12.128%
Trans Fat	0.687* gm	
Cholesterol	15.430 mg	5.143%
Sodium	135.141 mg	5.631%
Total Carbohydrate	21.369 gm	7.123%
Dietary Fiber	2.127* gm	8.507%
Total Sugars	9.095* gm	
Includes 8.599 * gm of Added Sugars		
Protein	2.818 gm	5.636%
Vitamin A	44.014* mcg RAE	4.89%
Vitamin C	0.117* mg	0.194%
Vitamin D	0.080 mcg	0.4%
Calcium	21.160 mg	2.116%
Iron	0.898 mg	4.986%
Potassium	106.724 mg	2.271%
Saturated Fat % of Calories		14.199 %
Added Sugar % of Calories		22.373 %
* 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	0.5 oz

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.

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
12-11-2025	12-11-2025

Edit Recipe