

Peanut Butter Oat Balls - CACFP

General Information

Recipe #	Category	Source
2031638	Breakfast Entree 	Local

Ingredients

Name	Quantity	+ Quantity 2
Peanut butter, reduced sodium	2/3 c., 2 5/8 tsp.	
Honey	3 tbsp., 2 5/8 tsp.	
Vanilla extract	1 1/2 tsp.	
Quaker Old Fashioned Oats 42 Oz	1 1/2 c. dry	
Seeds, chia seeds, dried	1/2 oz.	
Natural Raisins	7/8 oz.	



Preparation Instructions

HACCP Process: #1 - No Cook

1. Place the peanut butter and honey in a heat-proof container (such as a glass measuring cup) and warm for 15-30 seconds in the microwave.
2. In a large bowl, place vanilla, oats, chia seeds, and raisins. Mix in peanut butter mixture.
3. Stir thoroughly with a wooden spoon as much as you can, then use your hands to mix the dough together.
4. Use a 1 Tbsp measuring spoon to portion and roll into balls.
5. Store in the fridge in an airtight container for up to 2 weeks.

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 product from refrigerator using oldest pack date first.

CCP: 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.

CCP: Ensure cold food is held at a temperature below 41° F.

CORRECTIVE ACTION COLD FOOD: Any food item being served cold must be maintained at or below 41 degrees. In the event the temperature of the cold item rises above 41 degrees it must be returned to a refrigerated or frozen atmosphere and temperature reduced to 41 degrees or below.

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

Dates

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

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Serving Size **4 Each** Yield **6.00**

Nutrition Facts

Serving Size 4 Each (72 gm)

Amount Per Serving

Calories **323.076** **% Daily Value***

Total Fat **17.527 gm** **26.965%**

Saturated Fat **2.696 gm** **13.48%**

Trans Fat **0.003* gm**

Cholesterol **0.000 mg**

Sodium **64.438 mg** **2.685%**

Total Carbohydrate **35.858 gm** **11.953%**

Dietary Fiber **5.047 gm** **20.187%**

Total Sugars **17.377* gm**

Includes 11.135 * gm of Added Sugars

Protein **10.395 gm** **20.79%**

Vitamin A **0.000* mcg RAE**

Vitamin C **0.104* mg** **0.173%**

Vitamin D **0.000* mcg**

Calcium **39.951 mg** **3.995%**

Iron **1.641 mg**

Potassium **351.972 mg**

Saturated Fat % of Calories **7.510 %**

Added Sugar % of Calories **13.787 %**

* 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
Meat/Meat Alternates	1 oz

Grains

0.5 oz

Added Sugar Limitations i

Not applicable.

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