



## BAKED OATMEAL WITH RAISINS WITH QUAKER® QUICK OATS

**Each Serving Provides:**  
 ½ c. Fruit (1/4 c. raisins)  
 1 oz. eq. Grains (1 oz. dry oats)

### Baked Oatmeal with Raisins with QUAKER® Quick Oats

INGREDIENT	QUANTITY 100 servings	1 Serving
<a href="#">Dry QUAKER® Quick Oats (43285)</a>	2 Gal +1 Qts. + 1 1/2 c.	1 oz.
USDA seedless raisins (110556)	1 Gal + 2 Qts. + 1 c.	1/4 c.
Baking powder	1 Pt. + 1 Tbsp. + 1 tsp.	1 tsp.
Cinnamon	1/2 c. + 2 tsp.	1/4 tsp.
Packed brown sugar	1 Qt. + 1 Pt. + 1/4 c.	1 Tbsp.
Large eggs	13	1/8.
1% milk	3 Gal + 1 c.	1/2 c.
USDA low sat fat oil (100442)	1 1/2 c. + 1 Tbsp.	3/4 tsp.
USDA applesauce (110541)	1 Qt. + 1 Pt. + 1/4 c.	1 Tbsp.

#### PREPARATION

1. Preheat Oven to 375°F. Lightly spray a large pan.
2. Mix dry QUAKER® Quick Oats, brown sugar, raisins, baking powder and cinnamon in bowl.
3. In another large bowl, mix together eggs, milk, oil and applesauce. Add dry ingredients and mix all ingredients together.
4. Pour mixture into a greased baking pan. Bake 20-25 minutes or until oatmeal is set.

Nutritional Facts Panel

<b>Nutrition Facts</b>	
<b>1 Serving:</b>	
Calories	375
Saturated Fat	1.9g
Sodium	80mg