



PEACH COBBLER OATMEAL **QUAKER®** KETTLE HEARTY OATS

Each Serving Provides:

1.25 OEG
1/4 c. Fruit

Peach Cobbler Oatmeal **QUAKER®** Kettle Hearty Oats

INGREDIENT	QUANTITY 100 servings	1 Serving
QUAKER® Kettle Hearty Oats	3 tubes (39 c.)	0.5 c.
Water	3 Gal.	1/2 c. + 3/4 tsp
Skim or Reduced Fat	2 Gal. + 1 Qt.	1/3 c. + 2 5/8 tsp.
Pearl Milling Company® Syrup	1 1/2 c.	3/4 tsp
Vanilla Extract	1/3 c.	1/8 tsp
Sliced peaches, from frozen or in light syrup	30 c.	.5 c.
Ground Cinnamon	2 tbsp.	
Pearl Milling Company® Syrup	1/2 c.	1/4 tsp.

PREPARATION

- In a large stockpot or steam kettle, whisk together the milk, water, and Pearl Milling Company® Syrup.
- Bring to a boil. Add oats, and vanilla and return to a boil.
- Reduce heat and simmer 8 to 10 minutes. Let stand covered or transfer to a steamtable pan and cover.
- Let stand 30 minutes or until all water is absorbed.
- Hold on steamtable on medium (#5 setting) up to 3 hours.
- To prepare peaches, toss slices with cinnamon and 2 tablespoons Pearl Milling Company® Syrup.
- Heat a large sauté pan or rondeau over medium heat and add enough vegetable oil to coat.
- Working in batches, add peaches in a single layer and sauté, flipping only once so that both sides are caramelized and browned.
- Top the prepared oats with about 1/4 cup caramelized peach slices.

Nutrition Facts**1 Serving:**

Calories 228

Saturated Fat 1g

Sodium 50mg