



BANANA BAKED OATS WITH QUAKER KETTLE HEARTY® OATS

Each Serving Provides:

- 1 oz. eq. Whole Grain
- ½ oz. eq. Meat/Meat Alternate
- ¼ cup Fruit

Banana Baked Oats with Quaker Kettle Hearty® Oats

INGREDIENT

QUANTITY

INGREDIENTS FOR 48 SERVINGS:

- 47 ounces Quaker® Kettle Hearty® Oats
- 1 cup Sugar, brown
- 2 tbsp of Baking powder
- ¼ cup Cinnamon, ground
- ½ teaspoon Salt, kosher
- 9 ¼ lbs of Bananas
- 2 quarts of Milk, lowfat
- 1 ¾ lbs of Eggs, liquid
- 4 ounces Granola, reduced sugar
- As desired Walnut optional as garnish

PREPARATION

Directions:

1. Combine Quaker® Kettle Hearty® Oats, brown sugar, baking powder, cinnamon, and salt in a large bowl. Mix thoroughly.
2. Mash bananas in a mixer.
3. Add milk and eggs. Whisk until combined.
4. Add the dry ingredients to the wet ingredients.
5. Distribute the oat mixture evenly between the steamtable pans. Sprinkle with granola and walnuts if desired.
6. Bake at 350 °F for 25 to 35 minutes or until set.
7. Cut each pan 6 by 4 for 24 servings from each full sheet tray.

Suggested Alternative Fillings:

- Spice Pumpkin (Canned pumpkin, warm spices such as cinnamon, allspice, nutmeg, ginger)
- Chocolate Brownie (Cocoa powder)
- Gingerbread (Ginger and other warm spices, molasses)
- Peanut Butter (Peanut butter, honey, and banana create a naturally sweet combination)
- Apple Cinnamon (Apple sauce, cinnamon, maple syrup)

Nutritional Facts Panel

Nutrition Facts	
1 Serving:	
Calories	220
Saturated Fat	4.5g
Sodium	130mg