



## APPLE PIE GRANOLA WITH QUAKER KETTLE HEARTY® OATS (REDUCED SUGAR)

**Each Serving Provides:**

- 1 oz. eq. Whole Grain
- ¼ cup Fruit (with raisins)

### Apple Pie Granola with Quaker Kettle Hearty® Oats (Reduced Sugar)

**INGREDIENT**

**QUANTITY**

**INGREDIENTS FOR 44 SERVINGS:**

- 47 ounces of Quaker® Kettle Hearty® Oats
- 1 cup brown sugar
- 8 ounces of coconut, dried, unsweetened, shredded
- ½ teaspoon ground ginger
- ¾ teaspoon ground nutmeg
- ¾ teaspoon ground cardamom
- 2 tbsp ground cinnamon
- ¾ tsp ground allspice
- 1 tsp kosher salt
- 16 oz apple juice concentrate, thawed
- ¼ cup vegetable oil
- 2 tbsp vanilla extract
- 14 oz dark raisins, optional
- 14 oz golden raisins, optional

**PREPARATION**

Directions:

- Preheat oven to 250 °F
- Combine Quaker® Kettle Hearty® Oats, sugar, and dried coconut
- To make the apple pie spice blend, combine ginger, nutmeg, cardamom, cinnamon, allspice, and salt.
- Add the spice mixture to the oat mixture
- Combine the apple juice concentrate, oil, and vanilla extract.
- Pour liquid mixture over the oat mixture. Toss well to combine.
- Spread in a thin layer onto parchment lined sheet tray.
- Bake for 60 minutes, or until golden brown. Toss the granola every 20 minutes in the oven.
- Cool.
- After the granola mixture is cooled, add optional dried fruit.

Nutritional Facts Panel

<b>Nutrition Facts</b>	
<b>1 Serving (1/2 cup):</b>	
Calories	250
Saturated Fat	3.3g
Sodium	50mg