

Baked Berry Oats



Recipe Yield	Serving Size	Cooking Method	Cooking Temperature	Cook Time
48 portions	150 g #6 (Ivory) Scoop	Baking	350F	40 min

Ingredient Amount (Metric)	Measurements in cups/spoons	Ingredient List
2.5 L	10 cups	Lactose-free 2% Milk
11 no.	11 no.	Large Eggs
660 ml	2 $\frac{2}{3}$ cup	Maple Syrup
300 g	1 $\frac{1}{3}$ cup	Unsalted Butter melted
350 ml	1 $\frac{1}{3}$ cup	Unsweetened Apple Sauce
1.3 Kg	10 $\frac{3}{4}$ cups	Oatmeal Large Flake Dry Cereal
220 g	1 cup 2 Tbsp	Chia Seeds
10 g	2 tsp	Salt
30 g	2 Tbsp	Baking Powder
12 g	2 Tbsp	Cinnamon
30 ml	2 Tbsp	Vanilla
1.8 Kg	12 cups	Frozen mixed berries (Original 2100ml)
120 g	1 cup	Skim Milk Powder
NiD Fortified Milk		
360 g	3 cups	Milk, Skim Powder
3 L	12 cups	Milk, Whole
Minced and Pured		

7.2 Kg	48 scoops	NiD Baked Berry Oats
3 L	12 cups	NiD Fortified Milk

Preparation Step	Directions
1.	*WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2.	Preheat the oven to 350 degrees Fahrenheit or 177 degrees Celsius
3.	Spray 4 Half Hotel pan baking dishes with non-stick cooking spray
4.	Add all ingredients into a large mixing bowl, and mix until combined
5.	Pour into prepared dish, and place on middle oven rack
6.	Bake for 40 minutes, until the center of the oatmeal is set and the edges are browned
7.	Cool for 10 minutes before portioning using #6 scoop. Serve each portion in a dish, with a spoon alongside
8.	Leftovers can be stored, covered, in the fridge for up to one week
MINCED AND PUREED PREPARATION	
•	To make fortified milk, add skim milk powder to milk - mix until dissolved. CCP - Maintain <40F/4C.
•	Add prepared product and NiD fortified milk into a food processor or blender. Blend until desired consistency is achieved.
•	CCP - Maintain <40F/4C. Discard unused product.

This recipe was developed by Anne Kasper

Nutrition Facts

Regular

Calories: ~ 350 kcal

Protein: 10+ g

Dietary Fibre: 5+ g

Minced and Pureed

Calories: ~ 450 kcal

Protein: 15+ g

Dietary Fibre: 5+ g

Note: Nutrient composition provided is approximate and may vary by ingredients used and quantity prepared. The nutrient composition values were obtained using Synergy Tech Suite and rounded to the nearest 50 kcal for calories and the nearest 10 mg for sodium.