



GRANOLA
recipe collection

Blueberry Marmalade Stack Cake

Servings: 16



INGREDIENTS	WEIGHT	MEASURE
Pillsbury™ Blueberry Muffin Batter tubeset (08026)	3 lb	1 tube
Orange marmalade	6 oz	1/2 cup
Gold Medal™ ZT Ready-to-spread Vanilla Crème Icing (11216)	5 oz	1/2 cup
Nature Valley™ 100% Natural Granola - Oat 'n Honey Bulkpack Cereal (27111)	1 oz	1/4 cup

METHOD

1. THAW individual tubes in cooler until soft. (Approx. 3 hours)
2. PIPE 1 lb. of batter (1 ¾ cups) into each 10" prepared cake round lined with a parchment circle.
3. SPREAD batter evenly across 10" cake pan using a pallet knife or spatula leaving batter thinner in the center and thicker toward the edges.

BAKE CAKE LAYERS

Convection Oven* 325°F 13-16 minutes
Standard/Reel Oven 375°F 16-21 minutes

*Rotate pans baked in a convection oven one-half turn (180°) after 5 minutes of baking.

ASSEMBLY

1. COOL cake layers for 15 minutes then carefully turn out of pans and onto a wire rack to finish cooling.
2. REMOVE parchment from cake layers and place first cake layer upside down on to a cardboard cake circle.
3. SPREAD 3 oz. (1/4 cup) of marmalade evenly across the layer almost to the edges. TOP with second cooled cake layer.
4. REPEAT step 3 TOP with 3rd cake layer right side up.
5. MELT Vanilla Crème Icing in the microwave until melted
6. DRIZZLE icing over the top of the layer cake starting with the outside rim of the cake and working inward toward the center. Use a pallet knife to help spread icing to cover any thin spots while the icing is still soft.
7. SPRINKLE top of cake with granola and let cake rest for an hour before cutting.

TIP

Alternative thawing method: product can be thawed under cold running water.

NUTRITION

Values are calculated using the weights of the ingredients
Serving Size: 1/16 of cake, Calories 350, Calories from Fat 140 **% Daily Value:** Total Fat 15g 23%, Saturated Fat 3g 14%, Trans Fat 0g 0%, Cholesterol 40mg 14%, Sodium 270mg 11%, Total Carbohydrate 51g 17%, Dietary Fiber 0g 0%, Sugars5g 5%, Protein 2g 2%
% Daily Value*: Vitamin A 0%, Vitamin C 0%, Calcium 0%, Iron6% **Exchanges:** 1 Starch; 0 Fruit; 2 1/2 Other Carbohydrate; 0 Skim Milk; 0 Low-Fat Milk; 0 Milk; 0 Vegetable; 0 Very Lean Meat; 0 Lean Meat; 0 High-Fat Meat; 3 Fat **Carbohydrate Choice:** 3 1/2
*Percent Daily Values are based on a 2,000 calorie diet.

Cranberry-Almond Crunch Granola

Servings: 220



INGREDIENTS	WEIGHT	MEASURE
Juice, cranberry	1 lb	2 cups
Zest, orange, grated	2 oz	1/2 cup
Juice, orange, fresh	2 oz	1/4 cup
Honey	1 lb 8 oz	2 cups
Ginger, ground		2 Tbsp
Allspice, ground		1 Tbsp
Nature Valley™ 100% Natural Granola - Oat 'n Honey Bulkpak Cereal (27111)	5 lb 8 oz	5 quarts + 2 cups
Oats, quick	6 oz	2 cups
Almonds, sliced	1 lb 8 oz	8 cups
Pecans, chopped	8 oz	2 cups
Seed, sesame	10 oz	2 cups
Eggs, large, whole	7 oz	4 each
Cranberries, dried	15 oz	3 cups
White vanilla baking chips	1 lb 2 oz	3 cups

METHOD

1. Heat cranberry juice, orange zest and juice, honey, ginger and allspice in heavy-bottom saucepan over medium heat to boiling until mixture is smooth, stirring frequently. Remove from heat.
2. Spray large mixing bowl with cooking spray.
3. Mix granola, oats, almonds, pecans and sesame seed in the bowl.

METHOD - CONT.

4. Add syrup mixture to the granola mixture, then add eggs. Mix well to coat.
5. Divide mixture between 2 greased full sheet pans, and spread it evenly across the pans.

BAKE

Convection Oven* 250°F 48-52 minutes
Standard Oven 300°F 50-54 minutes

*Rotate pans baked in convection oven one-half turn (180°) after 25 minutes of baking. Stir granola mixture with spatula after 25 minutes of baking.

FINISHING

1. Cool mixture at room temperature for approximately 1 hour.
2. Stir in cranberries and white vanilla baking chips, and portion as desired.
3. Store in airtight container.

NUTRITION

Values are calculated using the weights of the ingredients

Serving Size: 1 Serving Calories:120; Calories from Fat:50; Total Fat:6g; Saturated Fat:1g; Trans Fat:0g; Cholesterol:0mg; Sodium:55mg; Total Carbohydrate:15g; Dietary Fiber:1g; Sugars:9g; Protein:2g; **% Daily Value*:** Vitamin A:0%; Vitamin C:0%; Calcium:2%; Iron:4%; **Exchanges:** 1/2 Starch; 0 Fruit; 1/2 Other Carbohydrate; 0 Skim Milk; 0 Low-Fat Milk; 0 Milk; 0 Vegetable; 0 Very Lean Meat; 0 Lean Meat; 0 High-Fat Meat; 1 Fat; **Carbohydrate Choices:** 1

*Percent Daily Values are based on a 2,000 calorie diet.

Golden Granola Bars

Servings: 64



INGREDIENTS - CEREAL MIXTURE	WEIGHT	MEASURE
Nature Valley™ 100% Natural Granola - Oat 'n Honey Bulkpak Cereal (27111)	3 lb 2 oz	1 bag
Golden Grahams® Bulkpak Cereal (11989)	2 lb 11.5 oz	1 bag
Cranberries, dried	10 oz	2 cups
Pecans, chopped	8 oz	2 cups
Chocolate chips, semisweet	6 oz	1 cup
Coconut, shredded	4 oz	1 cup
Sunflower nuts	5 oz	1 cup
INGREDIENTS - SYRUP MIXTURE	WEIGHT	MEASURE
Corn syrup, light	3 lb	4 cups
Sugar, brown, packed	1 lb 5 oz	3 cups
Peanut butter, creamy	3 lb	5 1/4 cups
Marshmallows, miniature	2 lb	4 quarts + 2 cups

METHOD

1. Spray large mixing bowl with cooking spray.
2. Add both cereals, cranberries, pecans, chocolate chips, coconut and sunflower nuts to mixing bowl. Set aside.
3. Heat corn syrup, brown sugar, peanut butter and marshmallows in heavy-bottom large saucepan over medium heat until marshmallows have melted and mixture is smooth, stirring constantly. Remove from heat, and let cool slightly.
4. Pour syrup mixture over cereal mixture, and mix well to coat.
5. Press mixture evenly into greased full sheet pan. Note: Place a piece of parchment paper on top of the mixture, and press with rolling pin to assist.
6. Cool at room temperature approximately 1 hour before portioning.

NUTRITION

Values are calculated using the weights of the ingredients

Serving Size: 1 Serving Calories:460; Calories from Fat:160; Total Fat:18g; Saturated Fat:4 1/2g; Trans Fat:0g; Cholesterol:0mg; Sodium:300mg; Total Carbohydrate:66g; Dietary Fiber: 3g; Sugars:40g; Protein:8g; **% Daily Value*:** Vitamin A:6%; Vitamin C:6%; Calcium:10%; Iron:20%; **Exchanges:** 2 Starch; 0 Fruit; 2 1/2 Other Carbohydrate; 0 Skim Milk; 0 Low-Fat Milk; 0 Milk; 0 Vegetable; 0 Very Lean Meat; 0 Lean Meat; 0 High-Fat Meat; 3 1/2 Fat; **Carbohydrate Choices:** 4 1/2

*Percent Daily Values are based on a 2,000 calorie diet.

Granola Muffins

Servings: 65



INGREDIENTS	WEIGHT	MEASURE
Nature Valley™ Oats'n Honey Granola (27111)	1.5 lb	6 cups
Oats, quick	2.75 oz	1 cup
Water, cool (approx. 72°F)	2 lb	4 cups
Yoplait® Nonfat Plain Yogurt (00438)	1 lb	2 cups
Banana, fresh, mashed	8 oz	1 cup
Molasses		1/4 cup
Gold Medal™ ZT Variety Muffin Mix (11544)	5 lb	1 box
Raisins	10 oz	2 cups

METHOD

1. Place granola and oats in food processor, and pulse until coarsely ground. Remove 1 1/4 cups, and set aside to top muffins.
2. Beat water, yogurt, mashed bananas and molasses in mixing bowl with whisk until well blended.
3. Add muffin mix, remaining 5 3/4 cups oats mixture and raisins. Combine with rubber spatula until batter is smooth.
4. Deposit using #16 scoop of batter into paper-lined or generously greased muffin cups.
5. Sprinkle muffins evenly with reserved granola/oat mixture.

BAKE

Convection Oven* 350°F 14-17 minutes
 Standard Oven 400°F 17-20 minutes

*Rotate pans baked in convection oven one-half turn (180°) after 7 minutes of baking.

TIP

Sprinkle with powdered sugar after baking and cooling if desired.

NUTRITION

Values are calculated using the weights of the ingredients

Serving Size: 1 Muffin Calories:220; Calories from Fat:50; Total Fat:6g; Saturated Fat:2g; Trans Fat:0g; Cholesterol:0mg; Sodium:250mg; Total Carbohydrate:38g; Dietary Fiber:0g; Sugars:20g; Protein:2g; **% Daily Value*:** Vitamin A:0%; Vitamin C:0%; Calcium:0%; Iron:6%; **Exchanges:** 1 Starch; 0 Fruit; 1 1/2 Other Carbohydrate; 0 Skim Milk; 0 Low-Fat Milk; 0 Milk; 0 Vegetable; 0 Very Lean Meat; 0 Lean Meat; 0 High-Fat Meat; 1 Fat;

Carbohydrate Choices: 2 1/2

*Percent Daily Values are based on a 2,000 calorie diet.

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Spring Bars

Servings: 64 servings (1 serving = 2x3-inch bar)



INGREDIENTS - CRUST	WEIGHT	MEASURE
Gold Medal™ ZT White Cake Mix (11132)	5 lb	1 box
Butter, melted, unsalted	1 lb	2 cups
Eggs, whole, large	4 oz	2 each
INGREDIENTS - YOGURT FILLING	WEIGHT	MEASURE
Cream cheese, softened	3 lb	6 cups
Eggs, large, whole	5.25 oz	3 each
Yoplait® Lowfat Vanilla Bulk Size Yogurt (00439)	4 lb	8 cups
Nature Valley™ 100% Natural Granola - Oat 'n Honey Bulpak Cereal (27111), crushed	8 oz	2 cups

METHOD - CRUST

1. Mix cake mix, butter and 2 eggs in mixer bowl with paddle attachment on low speed 1 minute. Scrape bowl and mix on medium speed 3 mins.
2. Press dough evenly into well greased or parchment-lined full sheet pan. Set aside until ready.

METHOD - YOGURT FILLING

1. Whip cream cheese in another mixer bowl with paddle attachment on medium speed until smooth.
2. Stop mixer. Scrape bowl and paddle.

METHOD - YOGURT FILLING - CONT.

3. Add remaining eggs 1 at a time, until each is incorporated, mixing on medium speed.
4. Stop mixer. Scrape bowl and paddle.
5. Add yogurt, and mix 1 minute on low speed.
6. Stop mixer. Scrape bowl and paddle.
7. Mix additional 1 minute.
8. Spread yogurt mixture evenly over crust.
9. Sprinkle crushed granola evenly over yogurt.

BAKE

Convection Oven* 300°F 44-48 minutes
Standard Oven 350°F 50-54 minutes

*Rotate pans baked in convection oven one-half turn (180°) after 20 minutes of baking.

NUTRITION

Values are calculated using the weights of the ingredients

Serving Size: 2x3-inch bar **Calories:**290; **Calories from Fat:**160; **Total Fat:**18g; **Saturated Fat:**10g; **Trans Fat:**0g; **Cholesterol:**55mg; **Sodium:**310mg; **Total Carbohydrate:**28g; **Dietary Fiber:**0g; **Sugars:**17g; **Protein:**4g; **% Daily Value*:** Vitamin A:10%; Vitamin C:0%; Calcium:4%; Iron:6%; **Exchanges:** 1 Starch; 0 Fruit; 1 Other Carbohydrate; 0 Skim Milk; 0 Low-Fat Milk; 0 Milk; 0 Vegetable; 0 Very Lean Meat; 0 Lean Meat; 0 High-Fat Meat; 3 1/2 Fat;

Carbohydrate Choices: 2

*Percent Daily Values are based on a 2,000 calorie diet.

CCP: Keep bars refrigerated.

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Chocolate Raspberry Truffle Parfaits

Servings: 16 servings (1 serving = 1 Parfait)



INGREDIENTS	WEIGHT	MEASURE
Chocolate chips, semi-sweet	12 oz	2 cups
Raspberries, IQF	8 oz	2 cups
Yoplait® ParfaitPro® Lowfat Strawberry Yogurt (16631)	4 lb	1 pouch
Chocolate syrup	1 lb	1 1/2 cups
Nature Valley™ Granola - Oat 'n Honey Bulkpack Cereal (27111)	14 oz	3 1/2 cups

DIRECTIONS

1. Place 1 Tbsp (approximately 1/2 oz) chocolate chips in bottom of each 12-oz parfait cup.
2. Add 1 Tbsp (approximately 1/4 oz) raspberries to each cup.
3. Pipe 1/4 cup (2 oz) yogurt into each cup.
4. Add 1 tsp (approximately 1/2 oz) chocolate syrup to each cup.
5. Repeat layers (1 Tbsp chocolate chips, 1 Tbsp raspberries, 1/4 cup yogurt, 1 tsp chocolate syrup)
6. Top each parfait with 3 Tbsp granola.
7. Cover with domed lid, and serve.

TIP

These can be made 1 day in advance

NUTRITION

Values are calculated using the weights of the ingredients

Serving Size: 1 Parfait Calories:300; Calories from Fat:70; Total Fat:8g; Saturated Fat:4 1/2g; Trans Fat:0g; Cholesterol:0mg; Sodium:85mg; Total Carbohydrate:52g; Dietary Fiber:3g; Sugars:39g; Protein:5g; **% Daily Value*:** Vitamin A:10%; Vitamin C:6%; Calcium:10%; Iron:8%; **Exchanges:** 0 Starch; 0 Fruit; 3 Other Carbohydrate; 1/2 Skim Milk; 0 Low-Fat Milk; 0 Milk; 0 Vegetable; 0 Very Lean Meat; 0 Lean Meat; 0 High-Fat Meat; 1 1/2 Fat; **Carbohydrate Choices:** 3 1/2

*Percent Daily Values are based on a 2,000 calorie diet.

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CCP: Hold under refrigeration no longer than 2 days.

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