

Apple Pie Cereal Mix



Ingredients	25 Servings	50 Servings	100 Servings
Cereal, whole grain toasted corn	6 ¼ cups	12 ½ cups	25 cups
Cereal, whole grain toasted rice	6 ¼ cups	12 ½ cups	25 cups
Margarine	6 Tbsp.	12 ½ Tbsp.	25 Tbsp.
Brown sugar, packed		¾ cup	1 ½ cups
Cinnamon, ground	1 ½ Tbsp.	3 Tbsp.	6 Tbsp.
Ginger, ground	½ Tbsp.	1 Tbsp.	2 Tbsp.
Nutmeg, ground	½ Tbsp.	1 Tbsp.	2 Tbsp.
Apples, dehydrated, chopped	3 cups	6 ¼ cups	12 ½ cups



Directions

1. Wash hands with soap and water.
2. Preheat oven to 300 degrees.
3. Place cereal in a 2 ½ inch deep, steam table pan.
4. In medium bowl whisk brown sugar, cinnamon, ginger and nutmeg together.
5. Melt margarine in a pot on the stovetop.
6. Pour melted margarine over cereal, stirring to coat all pieces.
7. Sprinkle brown sugar and spice mixture over the cereal. Stir to combine.
8. Bake in the oven for 30 minutes, stirring after 15 minutes.
9. Pour cooked cereal mixture onto parchment paper and cool.
10. Once cool, transfer to serving container and gently stir in chopped apples.
11. Store tightly covered.

Notes: Meets USDA Smart Snacks criteria having a whole grain rich product.

Nutrients per Serving:	Calories: 120	Total Fat: 3.2 g	Saturated Fat: 1.0 g	Sodium: 122 mg
Serving Size: ½ cup				

Recipe Source: Minnesota Department of Education <https://education.mn.gov/MDE/dse/FNS/SNP/gen/smart/MDE058442>