

# Granola Parfait (2-day lab, working as a kitchen)

## DAY 1 – MAKE YOUR GRANOLA

**Granola Ingredients:**

- 1 & 1/3 cup large flake oatmeal
- 1/4 cup brown sugar
- 1/2 cup graham cracker crumbs
- 1/2 cup non-hydrogenated soft tub margarine

Optional: 2-3 Tbsp dried fruit

1. \_\_\_\_\_ Scrape margarine into glass casserole dish, cover with a lid or plate. Melt margarine in the microwave on high for 30 seconds.
2. \_\_\_\_\_ will add oatmeal, brown sugar and crumbs to melted margarine, stir with a wooden spoon. Cover with lid and microwave for **60 seconds**.
3. \_\_\_\_\_ Stir well and microwave for another **60 seconds**. Mixture should be bubbling hot.
4. \_\_\_\_\_ mixes in the dried fruit and cook for a final **60 seconds**. Must do this even if omitting the dried fruit. Stir.
5. With the **lid off**, allow granola to cool before placing in baggies. Stir to break up lumps while cooling.
6. Group will now do clean up. Leave granola dish until last – divide granola evenly into labelled baggies (first name, last name, block). **Organizer will bring labelled, sealed baggies to demo table.**

Day 1 – Kitchen Job Duties	
Dish washer _____	Cleans sink with cleanser _____
Dish dryer _____	Dries off tray, sink, etc. _____
Organizer _____	Helps put away dishes _____
Team leader _____	Reports to teacher _____
Extra _____	Cleans table _____

# Granola Parfait (2-day lab, working as a kitchen)

## DAY 2 – BUILD YOUR PARFAIT

**Parfait Ingredients:**

- Baggie of premade granola
- 1 yogurt cup per student
- Optional parfait add-ins:
  - Sliced strawberries (1 large strawberry, or 2 small strawberries per student)
  - Raspberries (3-4 per student)
  - Mini chocolate chips (1 Tbsp per student)
- 1 parfait cup and plastic spoon per student

1. Set-up cutting board and get out paring knife if group is using strawberries. Each student will slice their own strawberries.
2. It's time to assemble your parfait. Place yogurt in bottom of cup. Add a layer of granola, then mini chocolate chips, then berries, and repeat.
3. Place finished parfaits on kitchen table and start clean-up.

**DO NOT EAT ANYTHING UNTIL YOUR KITCHEN HAS BEEN CHECKED!**

Day 2 – Kitchen Job Duties	
Dish washer _____	Cleans sink with cleanser _____
Dish dryer _____	Dries off tray, sink, etc. _____
Organizer _____	Report to teacher for special duties _____
Team leader _____	Reports to teacher _____
Extra _____	Cleans table _____