# Apple and Cinnamon Baked Oatmeal

## INGREDIENTS
- 3 C. Old Fashioned Oatmeal
- 1 1/2 tsp. baking powder
- 2 tsp. Cinnamon
- 1/4 tsp. nutmeg
- 3/4 tsp. salt
- 1/2 C. brown sugar, lightly packed
- 2 1/2 C. Nut Milk, unsweetened
- 2 Large Eggs
- 1 tsp. vanilla extract
- 4 Tbsp. butter (or oil)

## INSTRUCTIONS
1. Lightly grease a 9x13 baking pan with non-stick spray.
2. Preheat oven to 325 if baking right away.
3. In large bowl whisk oats, baking powder, cinnamon, nutmeg, salt and brown sugar.
4. In large bowl whisk together milk, eggs and vanilla.
5. Pour wet mixture over dry ingredients, add butter/oil. Stir to combine.
6. Arrange apples on bottom of greased pan. Pour oatmeal mixture over top.
7. Bake for 35-45 minutes, until top is golden brown and not super jiggly.

## SERVING SIZE: varies
Options for recipe:

- You can adjust spices as desired, can increase and decrease brown sugar to adjust sweetness or use alternative sweetener (honey or maple syrup). If preferred you can peel apples.
- You can make this ahead of time after combining in baking dish cover and store in refrigerator. Before baking remove cover and bake as directed.
- Recipe adapted from: [https://www.melskitchencafe.com/amish-style-apple-and-cinnamon-baked-oatmeal/#comments](https://www.melskitchencafe.com/amish-style-apple-and-cinnamon-baked-oatmeal/#comments)
- Great source of fiber!