



# APPLE BAKED OATMEAL

## INGREDIENTS

- 2 cups old-fashioned oats
- 1/2 cup packed brown sugar
- 1 1/2 tsp. cinnamon
- 1 tsp. baking powder
- 1/4 tsp. salt
- 1 1/2 cups milk
- 1/2 cup applesauce
- 2 large eggs
- 1 1/2 Tbsp. canola oil
- 2 cups diced apples

## PREP TIME

10 minutes

## BAKE TIME

35 minutes

## INSTRUCTIONS

- 1** Preheat oven to 350°F. Lightly grease a 9" round deep dish pie plate or 8x8" square baking pan; set aside.
  - 2** In a large bowl, mix together the oats, brown sugar, cinnamon, baking powder, and salt.
  - 3** In a medium-size bowl, mix the milk, applesauce, and eggs together. Pour this mixture over the
  - 4** dry ingredients in the large bowl and then add in the oil; mix everything together well. Then stir the diced apples into the mixture.
- Pour the oatmeal mixture into your prepared pan and bake at 350°F for 35 minutes, or until set in the center. Let cool 5-10 minutes, then spoon or cut into slices or squares and serve in bowls—you can pour some milk over the top of each serving if desired.

mary & martha