

Pumpkin Pie Baked Oatmeal





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This warm and cozy breakfast option includes all the flavors you love in a pumpkin pie. Whether you enjoy this dish with breakfast or brunch, Pumpkin Pie Baked Oatmeal is a perfect dish for the fall.

Ingredients

- 2 Cup(s) Quaker® Oats-Old Fashioned Oats
- 1 1/2 Teaspoon(s) pumpkin pie spice
- 1/4 Teaspoon(s) Salt
- 1/2 Teaspoon(s) Baking Powder
- 1 1/2 Cup(s) milk
- 1/4 Cup(s) pumpkin puree
- 1 Teaspoon(s) Pure vanilla extract
- 1/2 Cup(s) applesauce
- 1 egg beaten
- 1 Whole chopped walnuts to garnish optional

Cooking Instructions

- 1. Preheat oven to 350 degrees.
- 2. Spray an 8 x 8 ovenproof baking dish with non-stick cooking spray.
- 3. Set aside.
- 4. Into a large bowl add: oats, pumpkin pie spice, salt, baking powder.
- 5. Stir to combine.
- 6. Into a separate bow add: milk, pumpkin puree, vanilla, egg.
- 7. Stir to combine.
- 8. Pour wet ingredients into dry ingredients bowl and mix to combine.
- 9. Pour ingredients into prepared baking dish.
- 10. Bake for approximately 30-35 minutes or until set.

11. Sprinkle with optional walnuts prior to serving if desired.		