



Apple Pie Baked Oatmeal



SERVINGS

8



COOKING TIME

45 min

With all your favorite flavors from the classic dessert, this recipe for Apple Pie Baked Oatmeal will warm you up on cool fall mornings. Not only is this dish tasty, but easy to make and versatile. Whip it up as part of a quick breakfast option or serve it at brunch, either way you will love this recipe.

Ingredients

- 2 cups [Quaker® Oats-Old Fashioned](#)
- 1 tsp baking powder
- 1/2 cup chopped pecans
- 1 ¼ tsp cinnamon
- 1/4 tsp ground cloves
- 1/4 tsp ground nutmeg
- 1/4 tsp ground ginger
- 2 cups soy milk (or milk of choice)
- 1/3 cup pure maple syrup
- 1/4 cup vegetable oil
- 2 tsp vanilla extract
- 2 whole large apples, chopped (use a sweet-tart crisp apple, such as Honey Crisp, Jonagold, Pink Lady)
- 1 dash salt
- 2 eggs

Cooking Instructions

1. Preheat oven to 375°F.
2. Spray a 9 inch pie dish with cooking spray and set aside.
3. In a medium size bowl, combine dry ingredients: apples, oatmeal, baking powder, spices and salt.

4. In another small bowl, combine wet ingredients: milk, eggs, maple syrup, oil and vanilla extract.
5. Stir wet ingredients until well combined.
6. Pour wet ingredients into the dry ingredients and stir well to combine.
7. Pour mixture into prepared pie plate and bake on a cookie sheet for 45 minutes; cover with foil for the last 5 minutes if top is getting to brown.
8. Cool on a baking rack for 10 minutes.
9. Cut into wedges and serve with a dollop of low fat whipped cream, a drizzle of maple syrup or eat as is.