



# Baked Apple Oatmeal with Raisins



**SERVINGS**



**COOKING TIME**

1

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Transform your oatmeal into a special baked dish with apples and raisins. Not only does Baked Apple Oatmeal with Raisins have the sweet fruit flavors, but also is loaded with cinnamon and nutmeg for a dash of spice.

## Ingredients

- 2 1/2 Cup(s) Whole milk
- 2 Tablespoon(s) granulated sugar
- 1 Teaspoon(s) Vanilla extract
- 1/4 Teaspoon(s) ground nutmeg
- 1/2 Teaspoon(s) ground cinnamon
- 1 Teaspoon(s) Baking Powder
- 2 Cup(s) [Quaker® Oats-Old Fashioned](#)
- 1/4 Cup(s) brown sugar
- 2 Eggs
- 2 Whole Gala apples, peeled and diced

## Cooking Instructions

1. Preheat oven to 350 degrees F In a mixing bowl, whisk together the milk, eggs, sugar, vanilla, nutmeg and cinnamon.
2. Stir in the baking powder.
3. In a baking dish coated with non-stick cooking spray, add the oats and apples.
4. Pour the milk mixture over the oats and stir just until combined.
5. Top with raisins and brown sugar.
6. Bake 35 – 40 minutes.