

Baked Oatmeal Cups

■ SERVINGS

COOKING TIME

12 Cups

20 minutes

Baked Oatmeal Cups makes for a fun fresh way to enjoy yogurt, fruit with honey, or other fun fillings. This 30-minute recipe creates cute little cups you can fill up however you like for a unique and customizable breakfast option or snack that the family will love.

Ingredients

- 4 cups Quaker® Oats (quick or old fashioned, uncooked)
- 2 cups non-fat milk
- 1 tablespoon vanilla extract
- 1 tablespoon agave nectar or honey
- 2 teaspoons ground cinnamon (optional)
- 1 egg plus egg white, beaten

Cooking Instructions

- 1. Heat oven to 350°F.
- 2. Spray 12 medium muffin cups with cooking spray or line with nonstick paper baking cups, or baking cups sprayed with nonstick spray.
- 3. Place oats in large bowl.
- 4. In medium bowl, combine milk, vanilla, agave nectar, cinnamon, egg and egg white; blend well.
- 5. Add to oats; stir to mix well.
- 6. Let stand 5 minutes.
- 7. Divide mixture evenly among muffin cups.
- 8. Bake 15 to 20 minutes or just until set.
- 9. Let stand 5 minutes on wire rack before removing from pan.
- 10. Serve warm.