



Berry Crumble Oatmeal



SERVINGS

5



COOKING TIME

10 min

Add some texture to your oatmeal with Berry Crumble Oatmeal. Not only does this oatmeal burst with blueberries but is topped with a yummy crumble made with almonds and cinnamon.

Ingredients

Oatmeal

- 3 cups nonfat milk or lowfat soy milk
- 1 ½ tsp ground cinnamon
- 2 cups [Quaker® Oats \(quick or old fashioned, uncooked\)](#)
- 1 cup frozen (do not thaw) or canned (drained) blueberries

Topping

- 1/2 cup Quaker® Oats (quick or old fashioned, uncooked)
- 1/4 cup sliced almonds
- 1/3 cup firmly packed brown sugar
- 1/2 tsp ground cinnamon

Cooking Instructions

1. For topping, combine oats and almonds in medium skillet.
2. Cook over medium-low heat 4 to 6 minutes, stirring occasionally, until both are lightly browned.
3. Remove from heat; cool completely.
4. In small bowl, combine brown sugar and cinnamon.
5. Add oat mixture; mix well and set aside.
6. For oatmeal, bring milk and cinnamon to boil in medium saucepan; stir in oats.
7. Return to boil; reduce heat to medium.

8. Cook 1 minute for quick oats, 5 minutes for old fashioned oats, stirring occasionally.
9. Gently stir in blueberries.
10. Continue cooking, until blueberries are heated through and most of liquid is absorbed, about 1 minute.
11. Spoon oatmeal into five cereal bowls.
12. Sprinkle topping over oatmeal.