

## Cranberry Almond Baked Oatmeal

**SERVINGS** 

**©** COOKING TIME

10 - 3" by 2 ½" square

25 - 30 minutes

A new way to enjoy your favorite Quaker® Oatmeal. Baked oatmeal is soft, warm, chewy breakfast treat that is so good you can have it with breakfast or dessert!

## **Ingredients**

- 6 packets Quaker® Protein Instant Oatmeal Cranberry Almond
- 1 Cup All Purpose Flour
- 1/2 Cup Almonds, Diced
- 1/4 Cup Cranberry, Dried Sweetened
- 2 Tsp Baking Powder
- 1/2 Tsp Salt, Iodized
- 2 Large Eggs
- 1 1/2 2% Milk
- 1/2 Cup Apple Sauce, Unsweetened
- 2 Tbsp Butter, Unsalted- Melted
- 2 Tsp Vanilla Extract
- Cooking Spray As Needed

## **Cooking Instructions**

- 1. Preheat oven to 350F.
- 2. Lightly coat a 9" by 13" pan with cooking spray.
- 3. In a large bowl, stir together the dry ingredients: oatmeal, flour, almonds, cranberry, baking powder, and salt.
- 4. In a separate bowl mix together the wet ingredients: eggs, apple sauce, milk, and vanilla.
- 5. Add the melted butter to the dry mix and mix. Next add the wet ingredients and mix until everything is fully incorporated.

- 6. Pour the mix into the oiled pan and bake for 25-30 minutes. Everything should be set. Knife should come out clean.
- 7. Cut or scoop out 3" by 2 1/2" pieces. Serve warm. Can also enjoy with milk drizzled over.