



Fruity Oatmeal Breakfast Bake



SERVINGS

6



COOKING TIME

20 min

Fruity Oatmeal Breakfast Bake uses a muffin tin to create bite sized granola portions you can top with your favorite fruit. Let each person in your family chose the fruit topping of their choice for a personalized breakfast option everyone will love. Not only are these bite sized bakes yummy, but you can store leftovers in the refrigerator or freezer to enjoy later.

Ingredients

- 3 cups [Quaker® Oats \(quick or old fashioned, uncooked\)](#)
- 2 tbsp brown sugar, divided
- 1 tsp baking powder
- 1 tsp ground cinnamon
- 1/8 tsp salt
- 1 cup nonfat milk
- 1 tsp vanilla extract
- 2 egg whites, beaten
- 6 tbsp finely chopped apple or pear with peel, blueberries, raspberries or blackberries

Cooking Instructions

1. Heat oven to 350°F. In large bowl, stir together oats, brown sugar, baking powder, cinnamon and salt. Combine well.
2. In separate bowl stir together milk, vanilla and egg whites.
3. Add to oat mixture.
4. Stir to combine well.
5. Let stand about 5 minutes until liquid is absorbed.
6. Coat 6 muffin pan cups with nonstick spray.
7. Portion oat mixture evenly into cups.
8. Top each with 1 tbsp desired fruit, pressing lightly.
9. Bake 20 minutes or just until firm.

10. Let stand in pan on wire rack 5 minutes.
11. Serve warm or at room temperature.
12. Refrigerate or freeze leftovers.
13. Reheat in microwave oven on High 30 seconds to 1 minute or until heated as desired.

Cook Note:

Overnight version: Prepare as directed, but do not add fruit. Cover and refrigerate overnight. Remove from refrigerator; top with fruit. Bake 20 to 25 minutes or just until firm and heated through.