



Pumpkin Baked Oatmeal with Apples & Pecans



SERVINGS



COOKING TIME

8

30 min

Oats, pumpkin spice, apples, and pecans make for an easy breakfast option or snack full of yummy fall flavors. When you're in the mood for a comforting dish, Pumpkin Baked Oatmeal is a delicious variation on oatmeal.

Ingredients

- 3 cups [Quaker® Oats-Old Fashioned](#)
- 1 tsp pumpkin pie spice
- 1/2 tsp baking powder
- 1 can (15 oz) pumpkin puree
- 1/2 cup nonfat milk
- 1/2 cup water
- 3 tbsp maple syrup
- 1 egg, beaten, or 2 egg whites
- 1 tsp vanilla extract
- 1 cup chopped apples
- 1/3 cup chopped pecans

Cooking Instructions

1. Heat oven to 350°F.
2. Spray 2-quart baking dish with nonstick cooking spray.
3. In large bowl, stir together oats, pumpkin pie spice and baking powder.
4. Stir in pumpkin, milk, water, syrup, egg and vanilla extract until well combined.
5. Stir in apples.
6. Pour into baking dish.
7. Sprinkle with pecans.
8. Bake 30 minutes or until knife inserted near center comes out clean.

9. Let stand 10 minutes before serving.