

Easy Baked Apple Oatmeal

A creamy baked oatmeal with apples and cinnamon. Serve with milk for breakfast or with whipped cream for dessert!

Yield:

6-8 servings

Ingredients:

2 eggs

1/8 teaspoon salt

2 teaspoons cinnamon

1/2 cup brown sugar*

4 cups milk

2 cups old-fashioned rolled oats

2 large apples (2-3 cups), cored and diced**

Milk or whipped cream, for serving (optional)***

Instructions:

1. In medium-large mixing bowl, lightly beat the eggs. Stir in salt, cinnamon, brown sugar, milk, oats, and apples.

2. Pour mixture into a greased 9×13-inch baking dish. Bake uncovered

at 350 degrees for 40 minutes or until hot, bubbly, and mostly set in

the middle.

Serve warm in bowls with milk on top for a delicious breakfast, or

serve warm with whipped cream on top for a yummy healthy dessert!

Additional Notes:

This

recipe is very adaptable, so feel free to add some chopped walnuts,

pecans, almonds, raisins, or even other fruits into the oatmeal before baking!

*Can substitute another sweetener of your choice, such as 1/2 cup sucanat, 1/4 cup honey, or 1/4 cup maple syrup.

**I don't peel my apples, but you can if you'd like.

***We use heavy whipping cream and make our own homemade whipped cream (see box for instructions) by beating with an electric mixer and a couple tablespoons of sugar.

For an even creamier baked oatmeal, add 1/4 cup of heavy cream into the mixing bowl when making this recipe!

I have also substituted water for part of the milk when I was low on milk, and it turned out great.

This Baked Apple Oatmeal recipe is my adaptation of Kristin's Baked Apple Pie Oatmeal. Kristin created her recipe and it is really super good so be sure to go see hers! I only made a couple small changes to the ingredient list, and simplified the directions to make this even easier than it already was!



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