



Baked Oatmeal Cups

 image not found or type unknown **SERVINGS**

12 Cups

 image not found or type unknown **COOKING TIME**

20 minutes

Baked Oatmeal Cups makes for a fun fresh way to enjoy yogurt, fruit with honey, or other fun fillings. This 30-minute recipe creates cute little cups you can fill up however you like for a unique and customizable breakfast option or snack that the family will love.

Ingredients

- 4 cups [Quaker® Oats \(quick or old fashioned, uncooked\)](#)
- 2 cups non-fat milk
- 1 tablespoon vanilla extract
- 1 tablespoon agave nectar or honey
- 2 teaspoons ground cinnamon (optional)
- 1 egg plus egg white, beaten

Cooking Instructions

1. Heat oven to 350°F.
2. Spray 12 medium muffin cups with cooking spray or line with nonstick paper baking cups, or baking cups sprayed with nonstick spray.
3. Place oats in large bowl.
4. In medium bowl, combine milk, vanilla, agave nectar, cinnamon, egg and egg white; blend well.
5. Add to oats; stir to mix well.
6. Let stand 5 minutes.
7. Divide mixture evenly among muffin cups.
8. Bake 15 to 20 minutes or just until set.
9. Let stand 5 minutes on wire rack before removing from pan.
10. Serve warm.