



Baked Oatmeal

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8

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43 to 50 minutes

Add something special to your day with Baked Oatmeal. Whether it's for breakfast or brunch, this recipe is super versatile. Make it the main dish for any breakfast occasion. This easy recipe can be made ahead for busy mornings or is a crowd-pleaser you can take for a brunch party.

Ingredients

- 2 Cup(s) Quick Quaker® Oats OR 2-1/4 cups [Quaker® Oats-Old Fashioned](#)
- 1/3 Cup(s) sugar
- 3 1/3 Cup(s) nonfat milk
- 1/2 Cup(s) liquid egg substitute or 2 eggs, lightly beaten
- 2 Teaspoon(s) vanilla extract
- 1/3 Cup(s) firmly packed brown sugar

Cooking Instructions

1. Heat oven to 350° F.
2. Spray 8-inch square glass baking dish with cooking spray.
3. In large bowl, combine oats and granulated sugar.
4. In medium bowl, combine milk, egg substitute and vanilla; mix well.
5. Add to oat mixture; mix well.
6. Pour into baking dish.
7. Bake 40 to 45 minutes or until center jiggles slightly.
8. Remove from oven to cooling rack.
9. Sprinkle brown sugar evenly over top of oatmeal.
10. Using back of spoon, gently spread sugar into a thin layer across entire surface of oatmeal.
11. Return to oven; bake just until sugar melts, about 2 to 3 minutes.
12. Set oven to broil.
13. Broil 3 inches from heat until sugar bubbles and browns slightly, 1 to 2 minutes. (Watch carefully to prevent burning. It may be necessary to turn baking dish)

14. Spoon into bowls to serve.