



Cherry Almond Baked Oatmeal

 **SERVINGS** not found or type unknown

8

 **COOKING TIME** not found or type unknown

23 to 25 minutes

In less than 30 minutes, pull Cherry Almond Baked Oatmeal out of the oven for a tart breakfast choice perfect for a chilly winter morning or any season. Add this quick dish to your breakfast rotation. This comforting recipe will be a hit.

Ingredients

- 2 1/4 Cup(s) [Quaker® Oats \(quick or old fashioned, uncooked\)](#)
- 1/2 Cup(s) firmly packed brown sugar
- 1/2 Teaspoon(s) Salt
- 3 Cup(s) low fat (1%) milk
- 3 Eggs, lightly beaten
- 1 Tablespoon(s) unsalted melted butter (optional)
- 1 Teaspoon(s) vanilla extract
- 1/4 to 1/2 Teaspoon(s) Almond extract
- 3/4 Cup(s) dried cherries
- 1/2 Cup(s) toasted sliced almonds
- Vanilla lowfat yogurt (optional)

Cooking Instructions

1. Heat oven to 350°F.
2. Spray 8 (6-ounce) custard cups or ramekins with cooking spray; arrange on rimmed baking sheet.
3. In large bowl, combine oats, sugar and salt; mix well.
4. In medium bowl, whisk together milk, eggs, butter, vanilla and almond extracts.
5. Add to oat mixture; mix until well blended.
6. Spoon into cups.
7. Stir cherries into each cup, dividing evenly; sprinkle evenly with almonds.

8. Bake until knife inserted near center comes out clean, about 23 to 26 minutes for quick oats, 25 to 30 minutes for old fashioned oats.
9. (Centers will not be completely set.)
10. Cool 10 minutes.
11. Top with yogurt.