



Cranberry Almond Baked Oatmeal

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10 - 3" by 2 1/2" square

25 - 30 minutes

A new way to enjoy your favorite Quaker® Oatmeal. Baked oatmeal is soft, warm, chewy breakfast treat that is so good you can have it with breakfast or dessert!

Ingredients

- 6 packets [Quaker® Protein Instant Oatmeal - Cranberry Almond](#)
- 1 Cup All Purpose Flour
- 1/2 Cup Almonds, Diced
- 1/4 Cup Cranberry, Dried Sweetened
- 2 Tsp Baking Powder
- 1/2 Tsp Salt, Iodized
- 2 Large Eggs
- 1 1/2 2% Milk
- 1/2 Cup Apple Sauce, Unsweetened
- 2 Tbsp Butter, Unsalted- Melted
- 2 Tsp Vanilla Extract
- Cooking Spray As Needed

Cooking Instructions

1. Preheat oven to 350F.
2. Lightly coat a 9" by 13" pan with cooking spray.
3. In a large bowl, stir together the dry ingredients: oatmeal, flour, almonds, cranberry, baking powder, and salt.
4. In a separate bowl mix together the wet ingredients: eggs, apple sauce, milk, and vanilla.
5. Add the melted butter to the dry mix and mix. Next add the wet ingredients and mix until everything is fully incorporated.

6. Pour the mix into the oiled pan and bake for 25-30 minutes. Everything should be set. Knife should come out clean.
7. Cut or scoop out 3" by 2 ½" pieces. Serve warm. Can also enjoy with milk drizzled over.