



Cranberry Baked Oatmeal



SERVINGS

8



COOKING TIME

60 min

Make mornings sweeter with Cranberry Baked Oatmeal. If you don't have much time in the morning, feel free to make this dish the night before and reheat in the morning. This recipe is yummy year-round and offers ingredient alternatives.

Ingredients

- 2 ¼ cups [Quaker® Oats-Old Fashioned](#)
- 2/3 cup firmly packed brown sugar
- 3/4 cup raisins or dried cranberries
- 1 tsp ground cinnamon
- 1/2 tsp salt
- 3 ? cups skim milk
- 4 egg whites, lightly beaten or 1/2 cup egg substitute
- 1 tbsp vegetable oil
- 1 tbsp vanilla fat-free milk or nonfat yogurt and fruit (optional)

Cooking Instructions

1. Heat oven to 350°F.
2. Spray 8-inch glass baking dish with cooking spray.
3. In large bowl, combine oats, sugar, raisins, cinnamon and salt; mix well.
4. In medium bowl, combine milk, egg whites, oil and vanilla; mix well.
5. Add to dry ingredients; mix until well blended.
6. Pour into baking dish.
7. Bake 55 to 60 minutes or until center is set and firm to the touch.
8. Cool slightly Serve topped with milk or yogurt and fruit, if desired.
9. Store leftover oatmeal tightly covered in refrigerator.