



Crème Brûlée Baked Oatmeal



SERVINGS

3



COOKING TIME

30 min

Experience breakfast bliss with baked oatmeal brûlée, a decadent twist on a classic morning favorite, combining creamy oats, sweet caramelized sugar, and a hint of vanilla for a delightful start to your day.

Ingredients

For the Baked Oats

- 1/2 cup [Quaker® Oats-Old Fashioned](#)
- 1 ripe banana
- 1 egg
- 1 tbsp honey or maple syrup
- 1/2 tsp baking powder

For the Crème Brûlée

- 1 cup light or low fat vanilla ice cream
- 2 egg yolks
- 2 tsp sugar for topping
- Optional: 4 raspberries for topping

Cooking Instructions

For the Crème Brûlée:

1. In a small saucepan, add vanilla ice cream. Over low/medium heat, melt ice cream until scalding. Remove from heat. Whisk in egg yolks.

2. Microwave option: Heat ice cream for 1 ½ mins in a microwave safe bowl. Allow to cool. Whisk in egg yolks. Reserve

For the baked oat layer:

3. In a blender, combine all the ingredients until smooth and well blended.
4. Preheat oven to 350°F. Prepare the ramekins with pan spray. Transfer batter between the ramekins. Place ramekins in a deep baking tray, add water to the tray surrounding the ramekins until reaches ½ in up and bake for 15 min.
5. Remove from oven and add layer of Crème Brûlée batter, dividing equally between the two ramekins. Reduce heat to 300°F. Bake for an additional 15-20 minutes or until custard is slightly jiggly but set in the center.
6. Remove from oven and pull ramekins out from the water bath.
7. Allow to cool for 10-15 min. Top with 1 tsp of sugar to each ramekin, spreading evenly across the top. Using a small kitchen torch, brûlée the tops until golden brown and sugar caramelizes. Add raspberries to garnish. Crack with a spoon and dig in.