

The Best Baked Oatmeal Recipe

Yield: 9 Servings

Prep Time: 10 minutes

Cook Time: 45 minutes

Ingredients

- 2 large eggs
- 1/4 cup canola oil
- 1/2 cup packed brown sugar
- 1/2 cup applesauce (unsweetened if you want it less sweet)
- 1 1/2 cups milk
- 2 tsp. vanilla extract
- 1/2 tsp. salt
- 1 tbsp. ground cinnamon
- 3 cups old-fashioned rolled oats
- 2 tsp. baking powder

Optional Add-Ins

- 1/2 cup chocolate chips
- 1/2 cup blueberries
- 1/2 can of pumpkin (whole can if a double recipe), replace cinnamon with pumpkin pie spice, 1/2 cup chocolate chips or chopped pecans

Instructions

Preheat the oven to 350 degrees.

In a large bowl, whisk the eggs, oil, and brown sugar until the sugar is dissolved. Add the applesauce, milk, vanilla, salt, and cinnamon. Whisk until well combined. Stir in the oats and baking powder.

Pour the oatmeal mixture into a greased baking dish (9x9 pan).

Bake for 45 minutes or until a toothpick inserted into the center of the oatmeal comes out clean. Let the baked oatmeal cool slightly before eating. We love to serve this baked oatmeal with some milk poured over the top!