

Fruity Oatmeal Breakfast Bake



Ingredients

- 3 cups Quaker® Oats (quick or old fashioned, uncooked)
- 2 tbsp brown sugar, divided
- 1 tsp baking powder
- 1 tsp ground cinnamon
- 1/8 tsp salt
- 1 cup nonfat milk
- 1 tsp vanilla extract
- 2 egg whites, beaten
- 6 tbsp finely chopped apple or pear with peel, blueberries, raspberries or blackberries

How to make it

1. Heat oven to 350°F. In large bowl, stir together oats, brown sugar, baking powder, cinnamon and salt. Combine well.
2. In separate bowl stir together milk, vanilla and egg whites.
3. Add to oat mixture.
4. Stir to combine well.
5. Let stand about 5 minutes until liquid is absorbed.
6. Coat 6 muffin pan cups with nonstick spray.
7. Portion oat mixture evenly into cups.
8. Top each with 1 tbsp desired fruit, pressing lightly.
9. Bake 20 minutes or just until firm.
10. Let stand in pan on wire rack 5 minutes.
11. Serve warm or at room temperature.
12. Refrigerate or freeze leftovers.
13. Reheat in microwave oven on High 30 seconds to 1 minute or until heated as desired.



PREP
TIME
10 min



COOK
TIME
20 min



TOTAL
TIME
30 min



SERVINGS
6

Made with



Quaker® Oats-Old Fashioned