

# Amish-Style Baked Oatmeal

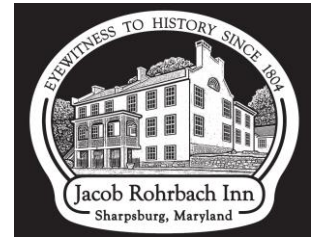
(w/apples, raisins & walnuts)

Servings: 6

Prep Time: 10 Minutes

Cook Time: 40 Minutes

Total Time: 50 Minutes



Baked oatmeal is a traditional and comforting Amish breakfast casserole. Unlike regular oatmeal, which is made on the stove-top and has a porridge-like consistency, baked oatmeal is made in the oven and has a consistency like bread pudding. Perfect recipe for breakfast, brunch or even desert.

## Ingredients

- |  |                    |
|--|--------------------|
| • 2 cups old-fashioned roller oats (not instant)   | <u>half</u><br>(1) |
| • $\frac{3}{4}$ cup light brown sugar  | (2/3)              |
| • 1 cup walnuts or pecans, divided   | (1/2)              |
| • $\frac{1}{2}$ cup raisins  | (1/4)              |
| • 1 teaspoon baking powder   | (1/2)              |
| • 2 teaspoons cinnamon   | (1)                |
| • $\frac{1}{2}$ teaspoon salt  | (1/4)              |
| • 2 eggs   | (1)                |
| • 2 cups milk  | (1)                |
| • 1 teaspoon Vanilla extract   | (1/2)              |
| • 4 Tablespoons unsalted butter, melted, plus more for dish  | (2)                |
| • 2 tart yet sweet baking apples, Honey Crisp<br>Peeled and cut into $\frac{1}{2}$ -inch chunks (about 2 cups) | (1)                |

## Instructions

1. Preheat the oven to 325°F. Grease an 8 or 9-inch baking dish with butter (we use individual ramekins).
2. In a medium bowl, combine the oats, brown sugar,  $\frac{1}{2}$  cup of the nuts, raisins, baking powder, cinnamon and salt. Mix well.
3. In another bowl, break up the eggs with a whisk; then whisk in the milk and vanilla until well combined.
4. Add the milk mixture to the oat mixture, along with the melted butter.
5. Scatter the apples evenly on the bottom of the prepared baking dish. Pour the oatmeal mixture over top and spread evenly. Sprinkle remaining  $\frac{1}{2}$  cup nuts on top. Bake for 40-45 minutes, until the top is golden, and the oats are set.
6. Serve warm or at room temperature. Dust with powdered sugar.