

Apple Streusel Baked Oat Pancake

Ingredients

- 1/2 cup Quaker® Oats -Organic Quick 1-Minute Oats
- 1/4 cup (1/2 stick) margarine or butter, cut into pieces
- 1/3 cup granulated sugar
- 1 tsp ground cinnamon
- 3 medium tart apples (about 1 ¼ lbs/ 565 grams), cored and cut into thin wedges
- 1 cup all-purpose flour
- 1 tsp baking powder
- 1/4 tsp salt (optional)
- 1 cup fat-free (skim) milk
- 1 egg, lightly beaten

Streusel

- 1/2 cup Quaker® Oats -Organic Quick 1-Minute Oats
- 1/4 cup all-purpose flour
- 1/4 cup firmly packed brown sugar
- 3 tbsp stick margarine or butter, melted

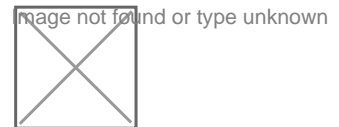
How to make it

1. Combine 1/2 cup oats, 1/4 cup flour, brown sugar and melted margarine in small bowl; stir until crumbly. Set aside.
2. Heat oven to 350°F/180°C.
3. Place 1/4 cup margarine into 8?inch square glass baking dish.
4. Place in oven 3 to 5 minutes or until margarine is melted.
5. Remove from oven. Stir in granulated sugar and cinnamon.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 min	50 min	60 min	6-8

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6. Add apples; stir until apples are well coated with sugar mixture.
7. Bake 10 to 15 minutes or until apples have softened, stirring occasionally.
8. Combine 1 cup flour, 1/2 cup oats, baking powder and if desired, salt in large bowl; mix well.
9. Combine milk and egg in small bowl; blend well.
10. Add to dry ingredients all at once; stir just until dry ingredients are moistened. (Do not over mix.)
11. Spoon over apple mixture in baking dish, spreading batter to edges of dish.
12. Sprinkle reserved streusel evenly over batter.
13. Bake 25 to 30 minutes or until wooden pick inserted in centre comes out with a few moist crumbs clinging to it. Serve immediately.