

# Baked Oatmeal

## Ingredients

- 2 cups Quaker® Oats-Old Fashioned
- 1/3 cup sugar
- 3 ? cups nonfat milk
- 1/2 cup liquid egg substitute or 2 eggs, lightly beaten
- 2 tsp vanilla extract
- 1/3 cup firmly packed brown sugar

## How to make it

1. Heat oven to 350°F.
2. Spray 8-inch square glass baking dish with cooking spray.
3. In large bowl, combine oats and granulated sugar.
4. In medium bowl, combine milk, egg substitute and vanilla; mix well.
5. Add to oat mixture; mix well.
6. Pour into baking dish.
7. Bake 40 to 45 minutes or until center jiggles slightly.
8. Remove from oven to cooling rack.
9. Sprinkle brown sugar evenly over top of oatmeal.
10. Using back of spoon, gently spread sugar into a thin layer across entire surface of oatmeal.
11. Return to oven; bake just until sugar melts, about 2 to 3 minutes.
12. Set oven to broil.
13. Broil 3 inches from heat until sugar bubbles and browns slightly, 1 to 2 minutes. (Watch carefully to prevent burning. It may be necessary to turn baking dish)
14. Spoon into bowls to serve.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 min	45 min	55 min	8

## Made with



Quaker® Oats-Old Fashioned