Cranberry Baked Oatmeal

Ingredients

- 2 1/4 cups Quaker® Oats-Old Fashioned
- 2/3 cup firmly packed brown sugar
- 3/4 cup raisins or dried cranberries
- 1 tsp ground cinnamon
- 1/2 tsp salt
- 3 ? cups skim milk
- 4 egg whites, lightly beaten or 1/2 cup egg substitute
- 1 tbsp vegetable oil
- 1 tbsp vanilla fat-free milk or nonfat yogurt and fruit (optional)

How to make it

- 1. Heat oven to 350°F.
- 2. Spray 8-inch glass baking dish with cooking spray.
- 3. In large bowl, combine oats, sugar, raisins, cinnamon and salt; mix well.
- 4. In medium bowl, combine milk, egg whites, oil and vanilla; mix well.
- 5. Add to dry ingredients; mix until well blended.
- 6. Pour into baking dish.
- 7. Bake 55 to 60 minutes or until center is set and firm to the touch.
- 8. Cool slightly Serve topped with milk or yogurt and fruit, if desired.
- 9. Store leftover oatmeal tightly covered in refrigerator.





PREP TIME 10 min



COOK TIME 60 min



TOTAL TIME 70 min



SERVINGS

8

Made with



Quaker® Oats-Old Fashioned