

Crème Brûlée Baked Oatmeal



Ingredients

For the Baked Oats

- 1/2 cup Quaker® Oats-Old Fashioned
- 1 ripe banana
- 1 egg
- 1 tbsp honey or maple syrup
- 1/2 tsp baking powder

For the Crème Brûlée

- 1 cup light or low fat vanilla ice cream
- 2 egg yolks
- 2 tsp sugar for topping
- Optional: 4 raspberries for topping

How to make it

[title]For the Crème Brûlée:

2. In a small saucepan, add vanilla ice cream. Over low/medium heat, melt ice cream until scalding. Remove from heat. Whisk in egg yolks.
3. Microwave option: Heat ice cream for 1 ½ mins in a microwave safe bowl. Allow to cool. Whisk in egg yolks. Reserve

[title]For the baked oat layer:

5. In a blender, combine all the ingredients until smooth and well blended.
6. Preheat oven to 350°F. Prepare the ramekins with pan spray. Transfer batter between the ramekins. Place ramekins in a deep baking tray, add water to the tray surrounding the ramekins until reaches ½ in up and bake for 15 min.
7. Remove from oven and add layer of Crème Brûlée batter, dividing equally between the two

PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
30 min	30 min	60 min	3

Made with



Quaker® Oats-Old Fashioned

ramekins. Reduce heat to 300°F. Bake for an additional 15-20 minutes or until custard is slightly jiggy but set in the center.

8. Remove from oven and pull ramekins out from the water bath.
9. Allow to cool for 10-15 min. Top with 1 tsp of sugar to each ramekin, spreading evenly across the top. Using a small kitchen torch, brûlée the tops until golden brown and sugar caramelizes. Add raspberries to garnish. Crack with a spoon and dig in.