

Egg-White Whipped Vanilla Oatmeal

Ingredients

- 3/4 cup Quaker® Oats-Old Fashioned
- 1 ½ cups water
- 4 egg whites, beaten with a fork until frothy
- 1/2 tbsp salted butter
- 1/2 tsp pure vanilla extract

Toppings

- 1/3 cup Greek yogurt
- 1/3 cup sliced bananas
- 1/3 cup walnuts
- 1/4 cup dried cranberries

How to make it

1. Begin cooking oats as usual on the stove top. After oats have absorbed most of the water, pour in egg whites and vanilla and whip vigorously with a fork until mixture is well blended.
2. Raise the heat to medium and stir in the butter. Continue to cook for 4 more minutes, bringing oats back to a simmer and stirring frequently.
3. When all the water is absorbed and the egg whites have caused the oats to puff and appear creamy, cover the pot and remove from the heat. Let the oats sit, covered, for 5 minutes.
4. Stir oatmeal, add toppings, and enjoy!



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
5 min	10 min	15 min	2

Made with



Quaker® Oats-Old Fashioned