

# Pear Baked Oatmeal with Cranberry & Maple Sugared Walnuts

## Ingredients

- 3 cups Quaker® Oats-Old Fashioned
- 1 cup brown sugar
- 1 tbsp cinnamon
- 1 tbsp baking powder
- 1/2 tbsp salt
- 3/4 cup milk
- 2 tbsp oil
- 1/2 cup dried cranberries
- 1 egg
- 1 whole fresh pear, diced

For the Maple Sugared Walnuts:

- 1/2 cup butter
- 1/2 cup sugar
- 1/2 cup chopped walnuts
- 1 tbsp real maple syrup

## How to make it

1. Combine the oats, brown sugar, cinnamon, baking powder and salt in a bowl.
2. Add the egg, milk and oil and stir until combined.
3. Fold in the diced pear and cranberries, then pour into a greased 9×9 inch casserole dish.
4. Meanwhile, melt the butter over low heat in a small skillet.
5. Add the sugar and continue cooking over low heat, stirring frequently, until smooth, about 5 minutes.
6. Add the walnuts and cook an additional minute.



PREP  
TIME  
10 min



COOK  
TIME  
20 min



TOTAL  
TIME  
30 min



SERVINGS  
3-4

## Made with



Quaker® Oats-Old Fashioned

7. Remove from heat and stir in the maple syrup.
8. Pour the walnut mixture on top of the oatmeal in the casserole dish and back at 350°F for 20-25 minutes, until set and lightly golden brown around the edges.
9. Serve warm, with a splash of milk, if desired.
10. Enjoy!