



Amish Baked Oatmeal

Mon, 04/11/2011 - 08:22 -- spirit2sole

Introduction:

It's a great breakfast for a cold morning, I've doubled the recipe and taken it to church breakfast's, camping and on retreat. It can be make up to 3 days ahead or make weeks ahead and freezing it. I've also used it as a snack bar or breakfast bar, for folks on the run!

Preparation:

Directions: Prep Time: 10 mins Total Time:55 mins Melt butter. Grease 1 1/2 quart baking dish and drop in eggs and beat well. Add brown sugar, baking powder, vanilla, nutmeg or cinnamon, and salt. Mix well, no lumps. Whisk in butter and both measures of milk, then add oats. Stir well, and refrigerate overnight. Bake, uncovered, at 350 for 35-45 min, or until set in the middle. Serve hot with warm milk poured over.

Crops:

[oats](#) [1]

Ingredients:

Amish Baked Oatmeal Ingredients: Servings Size ? Update 1/3 cup butter melted 2 large eggs 3/4 cup brown sugar 1 1/2 teaspoons baking powder 1 1/2 teaspoons vanilla 1 teaspoon nutmeg or 1 teaspoon cinnamon 1/4 teaspoon salt 1 cup milk 2 tablespoons milk 3 cups oatmeal (regular or quick) ? (I added 1/2 cup cran-raisins and 1/2 cup dried cherries)

Group content visibility:

Use group defaults

Source URL: <http://kgi.org/recipes/amish-baked-oatmeal>

Links:

[1] <http://kgi.org/crops/oats>