

AI-01509 Baked Oatmeal Recipe

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Baked Oatmeal Recipe

Sure thing! Here's a delicious oatmeal bake recipe to kickstart your day:

Ingredients:

1. 2 cups rolled oats
2. 1 tsp baking powder
3. 1/2 tsp cinnamon
4. 1/4 tsp salt
5. 2 cups milk (dairy or non-dairy)
6. 1 large egg
7. 1/4 cup honey or maple syrup
8. 2 tbsp melted butter or coconut oil
9. 1 tsp vanilla extract
10. 1 cup mixed berries (fresh or frozen)
11. 1/2 cup chopped nuts (optional)

Instructions:

1. Preheat your oven to 375°F (190°C). Grease a baking dish (about 8×8 inches) with some butter or oil.
2. In a large bowl, mix together the rolled oats, baking powder, cinnamon, and salt.

3. In another bowl, whisk together the milk, egg, honey or maple syrup, melted butter or coconut oil, and vanilla extract.
4. Pour the wet ingredients into the dry ingredients and stir until well combined.
5. Gently fold in the mixed berries and nuts, if using.
6. Pour the mixture into the prepared baking dish and spread it out evenly.
7. Bake for about 35-40 minutes, or until the top is golden brown and the oatmeal is set.
8. Allow to cool for a few minutes before serving.

Enjoy your baked oatmeal! It's perfect for breakfast or a healthy snack. Feel free to customize it with your favorite fruits, nuts, and sweeteners. 🍌🍌

If there's anything else you'd like to know, feel free to ask!

Here's a simple and delicious oatmeal baking recipe:

Oatmeal Raisin Bread

Ingredients:

- 2 cups rolled oats
- 1 cup all-purpose flour
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- 1 teaspoon salt
- 1/4 cup brown sugar
- 1/2 cup granulated sugar
- 1/2 cup unsalted butter, melted
- 1 large egg
- 1 teaspoon vanilla extract
- 1 cup raisins

Instructions:

1. Preheat oven to 375°F (190°C). Grease a 9×5-inch loaf pan.
2. In a large bowl, whisk together oats, flour, baking powder, baking soda, and salt.
3. In a separate bowl, combine brown sugar, granulated sugar, melted butter, egg, and vanilla extract. Stir until smooth.
4. Add the wet ingredients to the dry ingredients and stir until just combined. Do not overmix.
5. Fold in raisins.
6. Pour the batter into the prepared loaf pan and smooth the top.
7. Bake for 55-60 minutes, or until a toothpick inserted into the center comes out clean.
8. Remove from the oven and let cool on a wire rack for 10-15 minutes before slicing.

Variations:

- Add nuts (walnuts or pecans work well)
- Use dried cranberries or cherries instead of raisins
- Add a sprinkle of cinnamon or nutmeg on top before baking

Enjoy your delicious homemade oatmeal raisin bread!

Would you like any variations on this recipe or do you have any specific preferences (e.g. gluten-free, vegan)?