BLUEBERRY BAKED OATMEAL

Baked oatmeal is an easy, healthy and delicious alternative to the egg and bacon breakfast. Prepare it the night before for an easy morning meal.

TO LOVE TO LOVE

Servings: 12-16



INGREDIENTS:

- · 2 eggs
- ½ cup applesauce
- 1/3 cup brown sugar
- · 1 tbsp vanilla extract
- 2 tsp cinnamon
- ½ tsp salt
- · 2 tbsp baking powder
- · 3 cups oats
- 1 cup milk
- 1 cup blueberries



DIRECTIONS:

- 1. Preheat oven to 350°F. Grease the bottom and sides of a 9"x13" pan.
- 2. Whisk eggs, applesauce, brown sugar and vanilla until smooth. Stir in cinnamon, salt and baking powder. Once combined, mix in oats and milk. Gently fold in the blueberries. Spread evenly into prepared pan.
- 3. Bake until oatmeal is browned and firm in the center (about 25–35 minutes). Cool slightly before serving. Serve with fresh blueberries or maple syrup.
- 4. Store in refrigerator up to 2 days, or freeze to enjoy later.