

# Apple Spice Baked Oatmeal

Now you can have your cake and eat it too. My family refers to this favorite breakfast recipe as “oatmeal cake.” You can make it and bake it right away, but I like to assemble it the night before, stick it in the fridge and then bake it in the morning. It will make your house smell amazing! *This recipe is adapted from “Maple-cinnamon apple & pear baked oatmeal” from [Ohsheglows.com](http://Ohsheglows.com)*

**Serves:** about 2 adults and 4 kids, but the leftovers are amazing!

**Time:** 40 minutes

## Ingredients

- 2 cups regular rolled oats
- 1/4 cup brown sugar
- 1 teaspoon ground cinnamon
- 1/4 teaspoon ground ginger
- 1/4 teaspoon ground nutmeg
- 1/2 teaspoon salt
- 2 cups milk
- 2 teaspoons vanilla extract
- 1/2 cup applesauce
- 1 fresh pear OR half a (15oz) can of pears, DRAINED and chopped
- 2 apples, peeled and diced as small as you can
- 1/2 cup chopped pecans or walnuts (optional, leave out if you have a baby who cannot chew)

## Directions

1. Preheat the oven to 350 degrees
2. In a 9x13 baking pan (or other casserole type dish), mix together the oatmeal, brown sugar, cinnamon, ginger, nutmeg and salt. Stir well.
3. In the same 9x13 pan, pour in milk, applesauce and vanilla. Stir to combine.
4. Cut and peel the apples
5. Drain and chop the pears
6. Stir apples and pears into the oatmeal, spread them out evenly.
7. If using nuts, sprinkle them on top and gently press them into the oatmeal.
8. Bake at 350 degrees for 30-45 minutes
  - a. If you like your oatmeal milky and loose, bake it for 30 minutes
  - b. If you like your oatmeal well done, cook it for 45 minutes
  - c. You can even eat this uncooked if you like an “overnight oatmeal” type of texture, everything is safe to eat uncooked

Note: If you don't have pears, leave them out. If you don't have apples, leave them out. You can add more or less applesauce. This is not an exact recipe, you can add different amounts of the add-ins. Also, if you only have 15 minutes, you can just bake it for 15 minutes and it will be good. Another option is to eat it cold! You can just let the oats sit in the milk for 15 minutes and it is delicious. Like all my recipes, this is very flexible.

