

BAKED OATMEAL

30 Servings



INGREDIENTS

- 6 cups rolled oats
- ½ cup sugar
- 4 tsp baking powder
- 6 cups milk
- 4 eggs, beaten
- 1 -2 tsp spices (see sidebar)
- 1-2 cups add ins (see sidebar)

Directions

1. Preheat oven to 350°F
2. Mix together oats, sugar, baking powder. Add milk, eggs, and spices. Beat well then stir in add ins.
3. Pour into lightly greased 12x18 pan.
4. Bake for 35 - 45 minutes, or until set in the middle.

Try serving with:

Yogurt Sauce: mix yogurt, cinnamon & maple syrup.

Fresh fruit: apples, berries, bananas, pears

Frozen fruit: berries, mango, peaches

Variations:

Try the following spices and add ins for different variations, or come up with your own.

Spices:

- vanilla
- ground ginger
- cloves
- nutmeg
- cinnamon

Add Ins:

- apples
- bananas
- berries
- pumpkin puree
- peaches
- carrots
- strawberries & rhubarb
- chocolate chips