

Baked Blueberry Oats



Servings: 12 Time: 45 Minutes

ingredients

- 3 cups old-fashioned rolled oats
- 1/2 cup brown sugar
- 1 1/2 tsp baking powder
- 3/4 tsp sea salt
- 1 1/2-2 cups blueberries
- 5 tbsp butter
- 3 cups milk
- 2 large eggs
- 2 tsp vanilla extract
- *Vanilla ice cream optional*



instructions

- Preheat the oven to 350 degrees F.
- Grease a 9x13 pan with non-stick spray.

Mix dry ingredients:

- Stir together the oats, brown sugar, salt, and baking powder in a medium bowl.
- Rinse the blueberries. Toss with the dry ingredients well.

Prep the wet ingredients:

- Melt the butter and let it cool slightly.
- In a large mixing bowl, whisk eggs, milk, and vanilla.
- Stir butter into the wet mixture.
- Immediately pour over the dry ingredients. Fold wet mixture into dry ingredient until fully covered.
- Bake for 40 minutes. The edges should be set and the top lightly browned. Lightly shake the pan to make sure the center has set and the oats are not wet.
- Optional: Serve with a scoop of vanilla ice cream.

