

Apple Oatmeal Baked Breakfast (or Dinner!)

Warm and hearty. The kind of meal that feeds your soul. I usually make this on crisp fall mornings, but its also great to make for dinner or as a meal prep and can make a quick breakfast for the week!

Prep: 5 mins

Cook: 45 mins

Total: 50 mins

Servings: Serves 3

INGREDIENTS

- 2 Cups Milk
- 3 Tablespoons Brown Sugar, divided
- 1 Tablespoon Butter
- 1/4 Teaspoon Redmond Real salt
- 1/4 Teaspoon Cinnamon
- 1 Cup Old Fashioned Oats (uncooked)
- 1 Cup Apple, Peeled and diced
- 1/2 Cup raisins
- Milk or Cream

INSTRUCTIONS

1. Preheat the oven to 350°F.
2. Combine milk, 2 TBS brown sugar, butter salt and cinnamon in a medium saucepan, heat until bubbles appear at the edge of the pan
3. Stir in oats, apple and raisins. Heat until bubbles return to the edges of the pan
4. Spoon into a greased 1 1/2 qt baking dish
5. Bake for 30 minutes. Half way through baking, swirl in remaining brown sugar
6. Serve with milk or cream.