



PUJOLS FAMILY FOUNDATION BATTER UP COOKING PROGRAM

BAKED BERRY OATMEAL

2 ½ cups quick-cook oats

1 teaspoon baking powder

1 teaspoon cinnamon

¼ teaspoon salt

1/3 cup packed brown sugar

2 cups nonfat milk

2 eggs

½ tablespoon vanilla extract

3 tablespoons honey

1 ½ tablespoons melted butter

2 cups mixed berries

¼ cup pecans, chopped

1. Preheat oven to 375 degrees F.
2. In a medium size bowl, mix together the oats, baking powder, cinnamon, salt, and brown sugar. Set aside.
3. In a separate bowl, whisk together the milk, eggs, vanilla, honey, and butter.
4. Layer half the berries in a 2 quart baking dish and top evenly with the dry oat mixture. Pour on the wet mixture, then add the rest of the berries on top along with the roughly chopped pecans.
5. Bake for 35 – 45 minutes or until the oats have absorbed the liquid. Serve hot or cold!

Makes 6 servings.

Recipe by: Christine Skari

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