

Berry Oatmeal Casserole

Serves 6 to 8

Ingredients:

Olive-oil cooking spray
2 cups oats
1 teaspoon baking powder
1 teaspoon cinnamon
1/2 teaspoon salt
1/2 cup packed brown sugar
2 cups half and half
2 large eggs
2 teaspoons vanilla extract
2 Tablespoons honey or maple syrup
2 tablespoons melted butter
2 cups fresh or frozen mixed berries
1/2 cup pecans, chopped

Procedure:

1. Spray an 8x11 rectangular or 2.5 quart oval baking dish with cooking spray.
2. In a medium sized bowl, mix together the oats, baking powder, cinnamon, salt, and brown sugar. Set aside.
3. In a separate bowl whisk together the half and half, eggs, vanilla, honey, and butter.
4. Layer half the berries in the baking dish and top evenly with the dry oat mixture. Pour on the wet mixture, add the rest of the berries, and top with the chopped pecans.
6. Cover baking dish with oven proof lid or foil and refrigerate overnight.
7. Preheat oven to 350 degrees.
8. Remove baking dish from refrigerator and let stand 30 minutes.
9. Transfer baking dish to oven and bake covered for 30 minutes.
10. Uncover and continue baking for about 30 minutes, until the oats have absorbed the liquid.

Recipe was modified from original source: Apple of My Eye

<http://apple-of-my-eye.com/2014/05/02/baked-honey-berry-oatmeal/#>



Berry Oatmeal Casserole

Serves 3 to 5

Ingredients:

- Olive-oil cooking spray
- 1 cup oats
- 1/2 teaspoon baking powder
- 1/2 teaspoon cinnamon
- 1/4 teaspoon salt
- 1/4 cup packed brown sugar
- 1 cup half and half
- 1 large eggs
- 1 teaspoon vanilla extract
- 1 Tablespoon honey or maple syrup
- 1 tablespoon melted butter
- 1 cup fresh or frozen mixed berries
- 1/1 cup pecans, chopped

Procedure:

1. Spray a 7x7 square or 1.5 quart oval baking dish with cooking spray.
2. In a medium sized bowl, mix together the oats, baking powder, cinnamon, salt, and brown sugar. Set aside.
3. In a separate bowl whisk together the half and half, eggs, vanilla, honey, and butter.
4. Layer half the berries in the baking dish and top evenly with the dry oat mixture. Pour on the wet mixture, add the rest of the berries, and top with the chopped pecans.
6. Cover baking dish with oven proof lid or foil and refrigerate overnight.
7. Preheat oven to 350 degrees.
8. Remove baking dish from refrigerator and let stand 30 minutes.
9. Transfer baking dish to oven and bake covered for 30 minutes.
10. Uncover and continue baking for about 30 minutes, until the oats have absorbed the liquid.

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