

Amish Baked Oatmeal

HolisticQ signature recipe

What's for Breakfast?

Baked oatmeal!!!

All organic

This recipe is one of our favorites...delicious and hearty! Fast and easy too! The next time you have company, or not, make it!

Ingredients:

3 cups Rolled Oats
2 TBS cinnamon
2 tsp baking powder
1 tsp salt
1/2 cup maple syrup or honey
1 cup whole milk (or canned coconut milk)
2 tsp vanilla
1/4 cup melted butter (or coconut oil)
4 Eggs

Make it!

Combine dry ingredients well in a large mixing bowl. Combine wet ingredients, add to dry and mix well. Spread evenly on a 12x17 cookie sheet.

(We like to line the cookie sheet with parchment paper and the baked oatmeal slides right off!)

Bake at 350° for 30 minutes

If you are like some we know, go ahead, add some 70% dark chocolate chips or you just won't quit asking yourself "I wonder if it would be even better with chocolate?" You already know it will be!

Raisins are also a great addition!

Simply break into chunks and eat like a cereal, or cut while hot and cool into bars.