



Scrumptious Baked Oatmeal

MyPlate2Yours - Lynn Dugan

Ingredients

3 cups oats
1/3 cup brown sugar
2 teaspoons cinnamon
2 teaspoons baking powder
1 teaspoon salt
1 cup milk
2 eggs
1/3 cup melted butter or margarine (I LOVE Earth Balance...high in monounsaturated fats, contains no trans fats and spreads, cooks, melts, and tastes like butter.)
2 teaspoons vanilla
1/4 cup dried apricots, quartered
1/4 cup dried cherries, halved
(optional) 1/4 cup sunflower seeds

Topping: Vanilla Greek yogurt

Directions

Mix the dry ingredients in a medium bowl. In a separate bowl, mix the wet ingredients; whisking to blend. Pour wet into dry and stir until moistened. Add the dried fruit and seeds. Stir to mix. Pour into a greased 9×13 pyrex baking dish. Bake at 350°F for 30 minutes. Serve warm (or at room temperature) topped with vanilla yogurt, if desired. Enjoy!