

Oatmeal Bake



8-10 servings ⌚ 1 hour 5 minutes



Ingredients

- 4 cups oats
- 3/4 cup coconut sugar
- 2 1/4 Teaspoon baking powder
- 1 Teaspoon salt
- 1 Tablespoon ground cinnamon
- 1 Teaspoon vanilla
- 1 1/4 cup unsweetened almond milk
- 2 eggs
- 1/4 cup melted butter (or ghee or vegan butter)
- 1 large apple, cut into bite-sized chunks
- 2 cups blueberries (frozen is fine)
- 1 can of peaches, cut into bite-sized chunks

Method

1. Preheat oven to 350
2. In large mixing bowl, combine oats, brown sugar, baking powder, salt and cinnamon and stir to combine.
3. In smaller mixing bowl add eggs; whisk. Then add almond milk and vanilla; stir to combine.
4. Pour the wet ingredients into the large bowl with the dry ingredients and mix together.
5. Add apple, blueberries and peaches and gently stir to combine.
6. Pour melted butter (or ghee or vegan butter) on top and mix again.
7. Pour mixture into deep 7x11 pan (spray with olive oil) – feel free to place extra peaches, blueberries or apples on top for garnish as well as extra cinnamon;
8. Bake for 45 -50 minutes;
9. Let cool slightly.
10. Serve with unsweetened almond milk, if desired.