



Wiscasset Woods Lodge

## Amish-Style Baked Oatmeal

This recipe is one of our most requested and was sent to us by a guest.

Baked oatmeal has a lovely texture because it isn't stirred as it cooks so it doesn't get mushy. These freeze well and can be microwaved or reheated in the oven for a quick and easy breakfast or snack. This recipe has lots of flavors and textures because of the nuts, apples and raisins. Feel free to add, substitute or delete fruit and nuts depending on personal preference.

**Note:** The two keys to success are the ratio of liquid to oatmeal and soaking overnight.

### Ingredients

- 2 eggs
- 2 cups milk
- 1 tsp vanilla
- 4 Tbs melted butter
- 2 cups old fashioned rolled oats
- $\frac{3}{4}$  cup brown sugar
- 1 tsp baking powder
- 2 tsp cinnamon
- $\frac{1}{2}$  tsp salt
- 1 apple peeled and medium diced
- $\frac{1}{2}$  cup raisins
- 1 cup chopped walnuts or pecans



Mix all wet ingredients together in a bowl then add the dry ingredients and stir until just mixed. Add the fruit. You can add the nuts now or wait to add in the morning so that they retain their crunch better. Let sit overnight.

Spray muffin tins or an 8x9 pan. We prefer muffin tins because they're a great size for guests to grab and they bake faster. Pour ingredients into the tin/pan and then bake at 350. Muffin tins take 20 – 25 minutes and the 8x9 pan takes 40-45 minutes. The oatmeal is done when sides are slightly bubbly and a toothpick in the center comes out clean.