

Breakfast Oatmeal Bake

Circle B Kitchen

Recipe adapted from Quaker Oats

Serves 4-6

Reheating this is really easy... just scoop out the amount you want to serve into a bowl with a little milk or water. Cover and microwave for 30 to 60 seconds or until heated through.

- 2-1/4 cups old fashioned rolled oats, uncooked
- 1/4 cup granulated sugar
- 3-1/3 cups milk
- 2 eggs, lightly beaten
- 2 teaspoons vanilla
- 1/3 cup firmly packed brown sugar
- 1 cup raisins

Heat oven to 350° F. Spray 8-inch square glass baking dish with cooking spray.

In large bowl, combine oats and granulated sugar. In medium bowl, combine milk, eggs and vanilla; mix well. Add to oat mixture; mix well. Pour into baking dish.

Bake 40 to 45 minutes or until center jiggles slightly. Remove from oven to cooling rack.

Sprinkle brown sugar evenly over top of oatmeal. Using back of spoon, gently spread sugar into a thin layer across entire surface of oatmeal. Return to oven; bake just until sugar melts, about 2 to 3 minutes. Set oven to broil. Broil 3 inches from heat until sugar bubbles and browns slightly, 1 to 2 minutes. (Watch carefully to prevent burning. It may be necessary to turn baking dish.) Spoon into bowls to serve.