

Amish Baked Oatmeal

By Aurora on April 14, 2005 | ★★★★★ 75 Reviews



Prep Time: 10 mins **Total Time:** 55 mins **Servings:** 6

About This Recipe

"This recipe came from an old Amish cookbook of mine. It tastes like an oatmeal cookie. It stores well in the refrigerator and can be reheated in the microwave and served with milk. This has to sit overnight, so plan accordingly. It is well worth the wait, however!"



Photo by Bayhill

Ingredients

- 1/3 cup butter
- 2 large eggs
- 3/4 cup brown sugar
- 1 1/2 teaspoons baking powder
- 1 1/2 teaspoons vanilla
- 1 teaspoon nutmeg or 1 teaspoon cinnamon
- 1/4 teaspoon salt
- 1 cup milk
- 2 tablespoons milk
- 3 cups oatmeal (regular or quick)

Directions

1. Melt butter.
2. Grease 1 1/2 quart baking dish and drop in eggs and beat well.
3. Add brown sugar, baking powder, vanilla, nutmeg or cinnamon, and salt. Mix well, no lumps.
4. Whisk in butter and both measures of milk, then add oats.
5. Stir well, and refrigerate overnight.
6. Bake, uncovered, at 350 for 35-45 min, or until set in the middle.
7. Serve hot with warm milk poured over.

NUTRITION FACTS		Amount Per Serving	% Daily Value
Serving Size: 1 (145 g)		Total Fat 16.2g	25%
Servings Per Recipe: 6		Saturated Fat 8.5g	42%
Amount Per Serving	% Daily Value	Cholesterol 95.4mg	31%
Calories 407.1		Sugars 27.3 g	
Calories from Fat 146	35%	Sodium 333.9mg	13%
		Total Carbohydrate 57.2g	19%
		Dietary Fiber 4.1g	16%
		Sugars 27.3 g	109%
		Protein 9.0g	18%

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