

Amish Baked Oatmeal

Oscar · 28/09/2024



Prep Time

35 mins

Difficult

Medium

Servings

8

Description

This Amishstyle baked oatmeal is great for a filling breakfast I got this recipe from a bed and breakfast in an Amish community in Pennsylvania My family is Pennsylvania Dutch so we are out there almost every summer Serve with fresh or canned peaches and a splash of milk or halfandhalf

Ingredients

- - 3 cups quick-cooking oats - 1 cup packed brown sugar - 1 cup milk - ½ cup vegetable oil - 2 eggs
- beaten - 2 teaspoons baking powder - 1 teaspoon salt - 1 teaspoon ground cinnamon

Instructions

1. Preheat the oven to 350 degrees F (175 degrees C). Lightly grease a 9x13-inch baking pan. Mix oats
2. brown sugar
3. milk
4. oil
5. eggs
6. baking powder
7. salt
8. and cinnamon together in a bowl using an electric mixer. Pour into the prepared pan. Bake in the preheated oven until set
9. 25 to 30 minutes
10. making sure not to let brown.