

Amish Blackberry and Strawberry Baked Oatmeal

Oscar · 28/09/2024



Prep Time

40 mins

Difficult

Medium

Servings

12

Description

A really sweet innkeeper in Amish country taught me a version of this baked oatmeal recipe Absolutely wonderful Serve with milk

Ingredients

- - cooking spray - 1 cup brown sugar - 1/2 cup vegetable oil - 2 eggs - 2 teaspoons baking powder - 1 teaspoon salt - 3 cups oatmeal - 1 cup milk - 1 (21 ounce) can blackberry pie filling (such as Comstock®) - 2 cups fresh strawberries
- quartered

Instructions

1. Preheat the oven to 350 degrees F (175 degrees C). Spray a 9x13-inch baking pan with cooking spray.
Cream brown sugar
2. oil
3. eggs
4. baking powder
5. and salt together in a bowl until smooth. Add oatmeal and milk and mix until combined. Layer blackberry pie filling and strawberries in the bottom of the prepared pan. Add oatmeal mixture over fruit. Bake in the preheated oven until top is golden brown
6. about 30 minutes. Cook's Note: You can substitute any type of fruit and use any cooking oil that you like.