



Keller's Baked Oatmeal with Apples, Cranberries, and Pecans

Many thanks to our longtime Farmstand team member, Kellie, for sharing her recipe with us!

Ingredients:

- 2 C. old-fashioned oats
- 1 tsp. baking powder
- ¼ C. light brown sugar
- 1 tsp. ground cinnamon
- ½ tsp. salt
- 2 Keller's Farmstand Baking Apples, peeled, cored, and diced (*Ask us for recommendations!*)
- 2 large eggs
- 2 C. milk, (*Please choose the milk of your choice - skim, 2%, whole, almond, etc.*)
- ½ tsp. vanilla extract
- 3 tbsp. unsalted butter, melted
- 2 tbsp. Keller's Farmstand Maple Syrup
- ½ C. pecans, chopped
- ½ C. dried cranberries

Directions:

1. Preheat oven to 325F
2. Grease a 2 qt. casserole dish. Set aside.
3. In a medium bowl, combine eggs, milk, vanilla extract, melted butter, and maple syrup.
4. In another bowl, combine oats, baking powder, brown sugar, cinnamon, and salt.
5. Add the dry mixture to the milk mixture together with the diced apples, pecans, and cranberries. Stir until combined.
6. Transfer to the greased baking dish and bake for about 45-50 minutes, until set and golden brown on top.

7. Serve warm or at room temperature. It's tasty and very good with extra Keller's Farmstand Maple Syrup and butter on top.