

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

Many thanks to our longtime Farmstand team member, Kellie Dietz, 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:

- Preheat oven to 325F
- Grease a 2 qt. casserole dish. Set aside.
- In a medium bowl, combine eggs, milk, vanilla extract, melted butter, and maple syrup.
- In another bowl, combine oats, baking powder, brown sugar, cinnamon, and salt.
- Add the dry mixture to the milk mixture together with the diced apples, pecans, and cranberries. Stir until combined.

- Transfer to the greased baking dish and bake for about 45-50 minutes, until set and golden brown on top.
- Serve warm or at room temperature. It's tasty and very good with extra Keller's Farmstand Maple Syrup and butter on top.