

## Baked Raspberry Oatmeal

*Adapted from Food Hero*

Makes 6 servings

### Ingredients

2 cups rolled oats  
1/2 cup packed brown sugar  
1 teaspoon baking powder  
1 teaspoon cinnamon  
1/4 teaspoon salt  
2 eggs  
1 teaspoon vanilla  
2 cups milk  
4 tablespoons butter  
2 cups raspberries, fresh or frozen  
(or a mixture of raspberries, blackberries, and/or marionberries)

### Instructions

Preheat oven to 375°F.

In a medium bowl, mix oats, brown sugar, baking powder, cinnamon, and salt.

Melt butter in a small saucepan on low heat.

In a separate medium bowl, beat the eggs. Stir in vanilla, milk, and melted butter. Pour into the oat mixture and stir until well combined.

Add the berries and stir lightly to distribute them evenly. Pour mixture into an 8x8 baking dish.

Bake for 45 minutes or until the top is golden brown.

### Note:

- To make this recipe dairy free, use a dairy-free milk alternative in place of milk, such as soy, oat, or almond beverages, and use coconut oil or vegan butter in place of butter.
- To make this recipe gluten free, ensure the oats and baking powder are gluten free.



Photo credit: Nourish Everyday website