Apple Cinnamon Baked Oatmeal (Fruit, Grains)

Ingredients:

- 2 c old fashioned oats
- 1/4 c brown sugar
- 1 1/2 t cinnamon
- 1/4 t nutmeg
- 1 t baking powder
- 1/4 t salt
- 1 1/2 c low- fat milk
- 1/2 c applesauce
- 1 T melted butter or margarine
- 2 egg whites
- 1 t vanilla
- 1 large Granny Smith apple, peeled, cored, and diced

Directions:

- 1. Preheat oven to 350°F.
- 2. Spray an 8 by 8 baking dish with cooking spray.
- 3. In a large bowl, mix oats, brown sugar, cinnamon, nutmeg, baking powder, and salt.
- 4. In a medium bowl, whisk together milk, applesauce, butter, egg whites, and vanilla.
- 5. Pour wet ingredients over dry ingredients and stir until combined.
- 6. Gently stir in diced apples. Pour oatmeal mixture into pan.
- 7. Bake for 20 minutes or until oatmeal is light brown.
- 8. Remove from oven and serve warm.
- 9. May add dried fruit or nuts to top baked oatmeal, if desired.

Makes 4-6 servings.



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