

Baked Oatmeal with Maple Cream Sauce

Submitted by Lori Goldmann; Adapted from Baked Oatmeal recipe found at allrecipes.com



Baked Oatmeal

3 cups rolled oats
1 cup brown sugar
3 tsp cinnamon
2 tsp baking powder
1 tsp salt
1 cup milk
2 eggs
½ cup melted butter
2 tsp vanilla
¾ cup dried cranberries

Maple Cream Sauce

½ cup sugar
1 ½ Tbsp flour
1 cup boiling water
¼ cup maple syrup
2 Tbsp butter
1 tsp maple extract
¼ cup heavy cream

Preheat oven to 350°. Thoroughly grease a 7x11 baking dish.

In a large bowl, mix together oats, brown sugar, cinnamon, baking powder and salt. Beat in milk, eggs, butter and vanilla. Stir in cranberries and spread into baking dish. Bake for 35 minutes.

Maple Cream Sauce: In a medium saucepan mix sugar, flour and maple syrup. Add water gradually, stirring constantly. Boil 5 minutes or until it thickens. Remove from heat. Stir in butter, extract and cream. Serve warm over baked oatmeal.

