

# Baked Oatmeal with Berries

Submitted by Lori Goldmann; As found at [www.sofabfood.com](http://www.sofabfood.com) (Make-Ahead Baked Oatmeal for Breakfast)



## Dry Ingredients

3 cups old-fashioned rolled oats  
¾ cup brown sugar  
1 tsp cinnamon  
1 ½ tsp baking powder  
½ tsp salt

## Wet Ingredients

2 eggs, lightly beaten  
2 ½ cups milk  
4 Tbsp melted butter (or coconut oil)  
1 tsp vanilla  
2 cups fresh berries (larger berries chopped)

Preheat oven to 350°. Butter a 13x9 baking dish.

Combine all dry ingredients. Place half the oat mixture in the baking dish, top with half the berries, and then top with remaining oat mixture.

Whisk the eggs, milk, butter and vanilla and pour over the oats. Top the oats with remaining berries. Gently shake the baking dish back and forth and side to side to allow the wet mixture to get down into the oats.

Bake uncovered for about 40 minutes, until oats are tender and the mixture is set. Serve immediately with a splash of milk, or cool then cover and refrigerate to reheat later.

