**Amish Baked Oatmeal**

**INGREDIENTS**

* 4-1/2 cups milk (preferably anything but skim)
* 6 large eggs
* 1-1/2 cups light-brown sugar
* 3/4 cup butter, melted
* 1 tablespoon plus 1-1/2 teaspoons baking powder
* 1 tablespoon plus 1-1/2 teaspoons vanilla extract
* 1 tablespoon cinnamon
* 3/4 teaspoon salt
* 9 cups rolled oats (quick oats works fine too)
* Optional Ingredients:

Fresh fruits (berries, sliced bananas, diced apples, pears, peaches), nuts, coconut, maple syrup, honey, sweetener, chocolate chips, raisins, dried cranberries.

RECIPE

****

**DIRECTIONS**

1. Preheat oven to 350 degrees. Butter three 8 by 8-inch baking dishes, set aside.
2. In a large mixing bowl whisk together milk, eggs, brown sugar, butter, baking powder, vanilla, cinnamon and salt.
3. Mix in oats and optional nuts, dried fruit and chocolate chips.
4. Pour into prepared baking dishes and spread evenly. (Optional fresh fruit may be placed on top before or after baking).
5. Bake in preheated oven 30-35 minutes until set.
6. Let cool slightly then cut into squares and serve warm.

|  |  |  |  |
| --- | --- | --- | --- |
| **Prep Time:** 10 minutes | **Cook Time:** 40 minutes | **Total Time:** 50 minutes | **Yield:** 24 servings |