

Baked Oatmeal  
from Mandi Ragout  
(contributed by Fenny Evers)

1/2 cup butter softened  
1/4 cup white sugar  
1/2 cup brown sugar  
2 eggs  
1 cup milk  
1 tsp cinnamon  
1/2 tsp nutmeg (optional)  
1/2 tsp salt  
1 TBS baking powder  
3 cups quick or old fashioned oats  
1 to 2 cups fruit (chopped apples, berries, frozen or fresh)

Beat together butter and sugars

Mix in one at a time in order: eggs, milk, cinnamon, salt, powder, and then oats.

Beat well

Add fruit

Pour into greased 8x8 pan

Cover and refrigerate overnight

Bake 350° for 30-45 min until lightly browned and mostly firm

Additional notes:

Double recipe for 9x13 pan (I used my oval Dutch oven and because it was deeper, it took longer to bake - about an hour)

Can lessen sugar amount

Sprinkle brown sugar on top for nice crunch

Substitute some or all butter with coconut oil or applesauce

Add nuts, flax seed, etc