

## Oatmeal Cookie Baked Oatmeal

*This simple recipe combines the comfort and joy of a homemade oatmeal cookie with the warmth of baked oatmeal to create a comforting breakfast dish that can be eaten every day of the week!*

**Yields:** 6

**Serving Size:** 1 square

### Ingredients:

- 1 ½ cup unsweetened applesauce
- 1 large egg
- ½ cup brown sugar
- ½ Tbsp vanilla extract
- ½ Tbsp cinnamon
- ¼ tsp nutmeg
- ¾ tsp salt
- 1 tsp baking powder
- 2 Tbsp melted butter
- 1 ½ cups milk
- ½ cup raisins
- 3 cups old-fashioned rolled oats

### Instructions:

1. Preheat the oven to 375°F. In a large bowl, whisk together the applesauce, egg, brown sugar, vanilla, cinnamon, nutmeg, salt, baking powder, and melted butter. Once whisked smooth, add the milk and whisk until smooth again.
2. Add the raisins and oats. Stir with a spoon until the mixture is combined.
3. Lightly coat a 9x9 casserole dish with non-stick spray, then pour the oat mixture into the dish.
4. Bake the oatmeal uncovered in the fully preheated oven for 45 minutes. Once slightly cooled, divide into six portions and serve. Baked oatmeal is good warm or cold and tastes great with cold milk poured over top.

**Per Serving:** Calories 375kcal, Carbohydrates 65g, Protein 9g, Saturated Fat 3g, Sodium 337mg, Fiber 6g, Sugars 33g  
This recipe was adapted from Beth Budget-Bytes.