



**RECIPE NAME:** Fruit Harvest Baked Oatmeal

**FROM THE KITCHEN OF:** Carrie Kuehl

### INGREDIENTS:

1/2 cup canola oil  
2 eggs  
1/2 c sugar  
1 cup milk  
1/2 tsp salt  
2 tsp baking powder  
1/4 tsp nutmeg  
1 tsp cinnamon, divided  
3 cups old-fashioned rolled oats  
1/2 cup any combination of raisins, diced apple, dried cherries or cranberries  
2 Tbsp dark brown sugar  
1/4 cup pecans or walnuts (optional)

### INSTRUCTIONS:

Preheat oven to 350 degrees F. Lightly spray or butter a pie pan and set aside. In a large bowl, whisk together the oil, eggs and sugar. Mix in milk, salt, baking powder, nutmeg, 1/2 tsp cinnamon and oatmeal. Stir in the fruit. Pour into the pie pan. Sprinkle with the brown sugar, remaining 1/2 tsp cinnamon and (optional) nuts.

Bake for about 30-35 minutes or until center is firm. Serve hot. Top with milk if desired. Leftovers reheat well in the microwave.

Makes 4-6 servings.

Recipe can be made the night before serving & refrigerated, covered, overnight. Top with pecans before baking.

