

Strawberry/Banana Baked Oatmeal

Recipe adapted from: skinnytaste.com

Servings: 4-6

Ingredients:

- 1 medium ripe banana (use 2 if they're small)
- 1 cup cut strawberries
- 1/4 cup honey
- 1 cup uncooked quick oats
- 1/4 cup chopped pecans
- 1/2 tsp. baking powder
- 1 tsp. cinnamon
- Pinch of salt
- 1 cup milk of choice (I used almond.)
- 1 egg (or substitute)
- 1 tsp. vanilla



Preparation Instructions:

Preheat oven to 375. Spray an 8x8 or 9x9 baking dish with cooking spray.

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Preparation Instructions:

Arrange the banana slices in a single layer on the bottom of your baking dish. Sprinkle half of the strawberries over the bananas, 1/4 tsp. cinnamon, 1 Tbsp. honey and cover with foil. Bake 15 minutes, until the bananas get soft.

Meanwhile, in a medium bowl, combine the oats, half of nuts, baking powder, remaining cinnamon, and salt; stir together. In a separate bowl, whisk together the remaining honey, milk, egg, and vanilla extract.

Remove the strawberries and bananas from the oven; pour the oat mixture over the strawberries and bananas.

Pour the milk mixture over the oats. Sprinkle the remaining strawberries and pecans over the top.

Bake the oatmeal for about 30 minutes, or until the top is golden brown and the oatmeal has set. Serve warm.