

Baked Oatmeal with Apple, Cranberries and Pecans

By Karen-Schroeder-Rankin

"Southern Living Magazine," September 7, 2019

Active Time: 15 minutes

Chill Time: 8 hours

Total Time: 1 hour

Yield: 6 Servings

Ingredients

2 large eggs

1 1/4 cups whole milk

2 teaspoons vanilla extract

1 teaspoon apple pie spice

1/4 teaspoon kosher salt

3/4 cup packed light brown sugar, divided

8 tablespoons butter, melted, divided

2 cups small cubed, peeled apple (about 1 large apple)

3-1/2 cups uncooked old-fashioned regular rolled oats, divided

1 cup coarsely chopped pecans, divided

1 cup dried cranberries, divided

Directions

1. Lightly coat an 8-inch square (2-quart) baking dish with cooking spray. Whisk together eggs, milk, vanilla, apple pie spice, salt, 1/2 cup of the brown sugar, and 5 tablespoons of the melted butter in a large bowl. Add apple cubes, 3 cups of the oats, 1/2 cup of the pecans, and 1/2 cup of the cranberries; stir to combine. Pour mixture into prepared baking dish; cover with plastic wrap.
2. Stir together remaining 1/4 cup brown sugar, 3 tablespoons melted butter, 1/2 cup oats, and 1/2 cup pecans in a medium bowl. Cover with plastic wrap. Place covered baking dish and covered bowl in refrigerator; chill 8 hours or overnight.
3. Preheat oven to 350°F. While oven preheats, remove baking dish and bowl from refrigerator; remove plastic wrap. Stir apple-oat mixture in baking dish to redistribute wet ingredients. Sprinkle top evenly with oat-pecan topping mixture.
4. Bake in preheated oven until mixture is set in the middle and topping is golden brown, about 35 minutes. Remove from oven, and sprinkle with remaining 1/2 cup dried cranberries. Cool 10 minutes. Serve warm