Maple Baked Oatmael

written by admin | September 19, 2011



A wonderfully simple way to prepare oatmeal. No fussing over the stove. Just pop it in the oven and then serve it up with your favorite yummy toppings!

Equipment:

8 inch square glass baking dish

Ingredients:

1 1/2 cups rolled oats

1/4 cup sliced almonds

2 Tbsp Sucanat or brown sugar

2 Tbsp maple syrup

pinch sea salt

 $3\ \text{cups}$ soy milk or other non dairy milk (rice, almond, etc.)

ground cinnamon (optional)

Directions:

- 1. In a lightly greased 8 inch square glass baking dish, combine oats, almonds, sugar, maple syrup and salt. Stir in the milk.
- 2. Bake in 350 F oven until oats are softened and milk is absorbed, about 40 minutes.
- 3. Sprinkle with cinnamon and serve hot. Add fresh or dried fruit if desired.

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