

Strawberries and Cream Baked Oatmeal by Lynn's Recipes



Lynn demonstrates Strawberries and Cream Baked Oatmeal, a great option for breakfast. You can change the berries up for variety. Adapted from Driscoll's.

Ingredients:

- 2 cups old fashioned oats
- 1/3 cup light brown sugar
- 1 teaspoon baking powder
- 1/2 teaspoon cinnamon
- 1/2 teaspoon salt
- 2 cups heavy cream
- 1 large egg
- 3 Tablespoons unsalted butter, melted
- 1-1/2 teaspoons vanilla extract
- 1-1/2 cups sliced, hulled strawberries

Preheat oven to 350°.

Stir together oats, brown sugar baking powder cinnamon and salt in a large bowl.

Whisk together heavy cream, egg, butter and vanilla in a separate bowl.

Pour heavy cream mixture over oat mixture and stir until combined. Add 1 cup sliced strawberries.

Pour into prepared baking dish. Gently pound baking dish on the countertop to make sure

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cream moves through oats. Scatter remaining strawberries over the top of the oatmeal.

Bake 40 minutes, or until top is golden brown and oat mixture has set. Remove from oven and let cool 5 minutes. Serve warm

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