

# Baked Apple Oatmeal

Total Time: 45 mins

Portions: 4 Portions



## Ingredients

### Ingredients

**240 g** Rolled Oats

**1 tsp** Baking Powder

**0.25 tsp** Salt

**0.5 tsp** Ground Cinnamon

**350 ml** Unsweetened almond milk or other milk

**2** Medium Eggs

**50 g** Unsalted butter or coconut oil, melted

**60 ml** Maple Syrup

**1 tbs** Taylor & Colledge Vanilla Bean Paste

**2** Apples sliced

**100 g** Pecan Nuts or walnuts

**about 50 - 100 ml** Greek Yoghurt Depending on your preference

## Preparation

1. Preheat oven to 180°C / 160°C fan / gas mark 4.
2. Grease a 22 x 22 cm baking tin with butter, set aside.
3. Chop the apples into small cubes and roughly chop the nuts.
4. In a mixing bowl mix together oats, baking powder, salt and cinnamon.
5. In a second bowl beat the eggs with the almond milk until combined. Add the melted butter or coconut oil, maple syrup and vanilla paste. Add the dry ingredients and mix until combined.
6. Stir in the apples and nuts and pour the batter into the prepared tin. Top with additional apple slices and/or nuts.
7. Bake for 35-45 minutes or until the top is set and edges are slightly brown.
8. Our baked apple oatmeal is best served warm with a dollop of Greek yogurt and a drizzle of maple syrup.