BAKED BLUEBERRY OATMEAL

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INGREDIENTS

- 2 cups old-fashioned oats
- ¼ cup almond meal/flour
- 1 tsp baking powder
- ½ tsp baking soda
- ½ tsp sea salt
- 2 tsp ground cinnamon
- ¼ cup granulated
- 2 tbsp melted butter
- 2 cups milk of preference
- ½ cup Vanilla Greek yogurt
- 2 eggs
- 2 tsp vanilla extract
- 2 cups frozen blueberries (or berries of your choice)
- 1 tbsp cinnamon sugar for topping

INSTRUCTIONS

- Preheat oven to 350 degrees F. Grease a 9x13” glass baking dish and set aside.
- In a bowl, combine oats, almond meal, baking powder, baking soda, salt and cinnamon. Set aside.
- In a separate, melt the butter.
- Whisk in your milk as you slowly pour it into the melted butter.
- Add Greek yogurt, eggs, and vanilla and whisk until combined.
- Add sugar and mix thoroughly.
- Mix in the dry ingredients to wet ingredients.
- Gently fold berries into the mixture.
- Spread evenly in a 9x13” pan.
- Sprinkle cinnamon sugar over the top of your oatmeal.
- Bake at 350 degrees F for 35-40 minutes. Oatmeal should be browned on the top and the top should spring back when you gently touch it with your finger.
- Let cool for 15 minutes and serve. Can be served warm or cold!