



## **BAKED OATMEAL**

*best enjoyed by the creek with your morning coffee, family & friends*

**From the kitchen of:** Crew at Creekside Cabins of Colorado

**For:** Our fabulous guests

### **ingredients:**

1/2c.vegetable oil (I use coconut oil)  
3/4c. sugar (sometimes I leave this out or cut in half--depends who I am making for)  
2 large eggs  
3c. delicious oats, cannot be instant (sometimes I will throw in a dash of steel cut as well)  
2tsp.baking soda  
1/2tsp.salt  
1/2tsp.cinnamon  
1c. milk of your choice (I use almond milk)

1c. golden or dark raisins, or combo it  
1c. dried cranberries or cherries, or combo it  
1c. shaved coconut (I never include--blaaah)  
(if I have it, I chop up dried apricot as well)

1c. chopped peeled red, or any color you have, apple

### **directions:**

Mix oil sugar and eggs until yellow and glossy. Add remaining ingredients, except fruit. Beat until well mixed. Fold in the fruit. Pour into well-greased baking dish and bake at 350degrees, uncovered, for about 30 minutes. If top gets dark stir and keep baking. The mixture will be soft and crumbly. Serve with your favorite milk.....honey.....or just eat it as is. Cooled off, this makes for a great afternoon trail snack, just toss it into a ziplock and into your pack and go.

**serves:** quite a few, or double it to make more!

**created:** September 2016