

Apple Cinnamon Baked Oatmeal

adapted from [Two Peas and their Pod](#)

2 cups old fashioned oats
1/2 cup brown sugar (you can use less if you have less of a sweet tooth)
1 1/2 teaspoons cinnamon
1 teaspoon baking powder
1/4 teaspoon salt
1 1/2 cups milk (I used skim)
1/2 cup applesauce
1 tablespoon melted butter
1 egg
1 teaspoon vanilla
1 large apple, peeled and diced
fruit and nuts for topping (we used raisin and walnuts... yum!)

Preheat oven to 350. Spray a 9 x 9 pan with cooking spray. In a large bowl, whisk together oats, brown sugar, cinnamon, baking powder, and salt. In a measuring cup, whisk together milk, applesauce, melted butter, egg, and vanilla. Pour the wet ingredients over the dry ingredients and mix gently until combined. Gently fold in diced apples. Pour into prepared baking dish. Bake 20 minutes, or until golden brown. Remove from oven and sprinkle with toppings.