



## Heidi's Baked Oatmeal

Adapted from [Heidi Swanson, as posted by Lootie + Doof](#)

BAH Note: I had to tell The Mistah that he could not have seconds of this the morning I made it. I wanted there to be leftovers. But to be honest, I wanted to go back for seconds myself. Without some self control, I could easily see us eating an entire batch of this in a single day....don't judge until you've tried it.

- 2 cups rolled oats
- 1/3 cup maple syrup
- 1 teaspoon baking powder
- 1 1/2 teaspoons cinnamon
- 1/2 teaspoon kosher salt (vanilla salt, if you have it, is perfect here)
- 2 cups milk
- 1 large egg
- 3 tablespoons butter, melted
- 2 teaspoons vanilla extract
- 2 bananas, cut into 1/2" slices, optional
- 1 1/2 cups blueberries

Heat the oven to 375 degrees and grease an 8" baking dish.

Combine the oats, baking powder, salt, and cinnamon in a bowl. In a separate bowl, combine the maple syrup, milk, egg, vanilla, and half of the melted butter.

Arrange the banana slices, if using, on the bottom of your dish along with 1 cup of the blueberries. Cover the fruit with the oatmeal and then add the milk mixture to the baking dish. Add the remaining blueberries to the top of the dish and bake for 35 to 45 minutes or until the oats have set and the top is golden brown.

Drizzle the remaining melted butter over the top of the oatmeal and let cool for 5 minutes before serving.

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*heidi's baked oatmeal* was posted by wendi on 28 september 2011 at [bonappetitthon.com](http://bonappetitthon.com)