

DINNERLY



Apple-Cinnamon Baked Oatmeal with Toasted Pecans



1h



2 Servings

Is your oatmeal in need of a makeover? Dinnerly is here to help (no offense). Apples, pecans, and oats come together with a milky custard, then it's baked in the oven til it's crisp on top, moist inside, and the very definition of wholesome. We've got you covered! (2p-plan serves 4; 4p-plan serves 8—nutrition reflects 1 slice)

WHAT WE SEND

- 2 apples
- 3 oz pecans³
- ¼ oz ground cinnamon
- 2 (3 oz) oats
- 5 oz dark brown sugar
- ¼ oz baking powder

WHAT YOU NEED

- 5 Tbsp butter²
- 1 cup milk²
- vanilla extract
- 2 large eggs¹
- kosher salt

TOOLS

- 8x8-inch baking dish
- microwave
- rimmed baking sheet
- medium skillet

ALLERGENS

Egg (1), Milk (2), Tree Nuts (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 690kcal, Fat 37g, Carbs 82g, Protein 14g



1. Prep ingredients

Preheat oven to 350°F with a rack in the center. **Butter** an 8-inch baking dish.

Quarter **apple** and discard core. Cut each quarter into ¼-inch slices.

In a small microwave-safe bowl, microwave **4 tablespoons butter** until melted; reserve until step 3.



2. Toast pecans, cook apples

On a rimmed baking sheet, spread **pecans** in an even layer. Bake on center oven rack until lightly toasted, 7–10 minutes. Transfer to a cutting board and coarsely chop.

In a medium skillet, heat **1 tablespoon butter** over medium until foaming. Add **apples** and cook, stirring occasionally, until softened, 4–6 minutes.



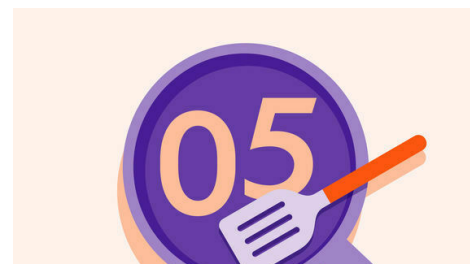
3. Assemble oatmeal

In a medium bowl, whisk to combine **reserved melted butter**, ½ teaspoon **cinnamon**, **1 cup milk**, **1 teaspoon vanilla**, and **2 large eggs**. Stir in **all of the oats**, **brown sugar**, **apples**, **chopped pecans**, and ½ teaspoon each of **baking powder** and **salt**. Transfer mixture to prepared baking dish.



4. Bake oatmeal

Bake **oatmeal** on center oven rack until puffed, center is set, and edges are golden and just pulling away from the sides, 40–45 minutes.



5. Serve

Remove **apple-cinnamon baked oatmeal** from oven and let rest for 5 minutes. Spoon into bowls and serve. Enjoy!



6. Add yogurt!

For an added creamy bonus, mix yogurt with a drizzle of honey and dollop over top before serving.