



## Baked Oatmeal with Spiced Pears, Almond Butter & Maple Yogurt

 1,5h  2 Servings

This baked oatmeal has the creaminess oat-lovers want with a bread pudding-like texture for a heartier bite. We combine oats with sweet vanilla-brown sugar-poached pears, aromatic Chinese five-spice, almond butter, and eggs. It bakes until the custard-like mixture is tender. A dollop of creamy maple yogurt takes it over the top. It's a breakfast treat that's almost too good to be true! (2p serves 4; 4p serves 8)

## What we send

- 2 pears
- 1 lemon
- 5 oz dark brown sugar
- 1 pkt almond butter <sup>15</sup>
- 1 oz sliced almonds <sup>15</sup>
- ¼ oz Chinese five spice
- 2 (3 oz) oats
- ¼ oz baking powder
- 4 oz Greek yogurt <sup>7</sup>
- 1 oz maple syrup

## What you need

- 4 Tbsp butter (plus more for greasing) <sup>7</sup>
- vanilla extract
- neutral oil
- milk <sup>7</sup>
- 2 large eggs <sup>3</sup>
- kosher salt

## Tools

- medium (8x8-inch) baking dish
- microplane or grater
- medium saucepan
- microwave

## Allergens

Egg (3), Milk (7), Tree Nuts (15). May contain traces of other allergens.

Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 640kcal, Fat 27g, Carbs 87g, Proteins 17g



### 1. Prep ingredients

Preheat oven to 350°F with a rack in the center. **Butter** a medium (8x8-inch) baking dish.

Peel **pears**, then halve; remove and discard cores. Finely grate **all of the lemon zest**, then squeeze **1 tablespoon lemon juice** into a bowl, keeping them separate.



### 4. Assemble oatmeal

To the bowl with **melted butter and almond butter**, whisk in **lemon zest**, **½ cup each of milk and pear poaching liquid**, **2 large eggs**, **1 teaspoon vanilla**, and **½ teaspoon Chinese five spice** until combined. Stir in **all of the oats**, **remaining brown sugar**, **1 teaspoon salt**, and **½ teaspoon baking powder**.



### 2. Poach pears

In a medium saucepan, combine **pears**, **1 cup water**, **¼ cup brown sugar**, **1 teaspoon vanilla**, and **a pinch of salt**. Bring to a boil. Reduce heat and simmer, covered, until pears are tender, 20-25 minutes. Remove from heat and add **lemon juice**.



### 5. Bake oatmeal

Transfer **oatmeal** to prepared baking dish. Nestle **pear halves** into oatmeal, cut side up; spoon **2 tablespoons poaching liquid** and sprinkle **toasted almonds** over top.

Bake on center oven rack until **baked oatmeal** is puffed, center is set, and top is golden brown, 40-45 minutes.



### 3. Toast almonds

In a medium microwave-safe bowl, combine **4 tablespoons butter** and **all of the almond butter**; microwave until melted, about 30 seconds. Stir to combine.

Toss **almonds** with **½ teaspoon oil** on a microwave-safe plate and spread into a single layer. Microwave in 1 minute intervals, stirring after each, until nuts are browned and toasted, about 2 minutes (watch closely).



### 6. Finish & serve

In a medium bowl, mix to combine **yogurt** and **maple syrup**.

Spoon **maple yogurt** over **baked oatmeal** and sprinkle with **some of the remaining Chinese five spice**. Enjoy!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

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