



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 oz sliced almonds ¹⁵
- 1 pkt almond butter ¹⁵
- ¼ oz Chinese five spice
- 6 oz oats
- ¼ oz baking powder
- 1 container Greek yogurt ⁷
- 1 oz maple syrup

What you need

- butter ⁷
- vanilla
- neutral oil
- milk ⁷
- 2 large eggs ³
- kosher salt

Tools

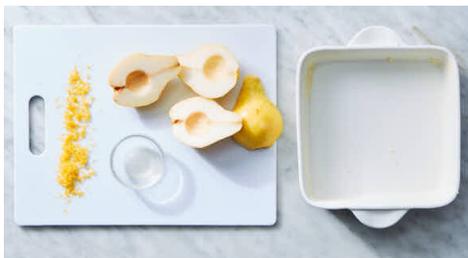
- microplane or grater
- 8x8-inch baking dish
- medium saucepan

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. Peel **pears**, halve and remove cores. Zest **lemon** and squeeze 1 tablespoon lemon juice into separate bowls. **Butter** an 8x8-inch baking dish.



4. Assemble oatmeal

In the bowl with melted butter, whisk to combine **½ cup milk**, **½ cup pear poaching liquid**, **lemon zest**, **2 large eggs**, **1 teaspoon vanilla**, and **½ teaspoon Chinese five spice**. To the **custard**, stir in **oats**, **remaining brown sugar**, **½ teaspoon baking powder**, and **1 teaspoon salt**.



2. Poach pears

In a medium saucepan, combine **pears**, **¼ cup brown sugar**, **1 cup water**, **1 teaspoon vanilla**, and a **pinch of salt**. Bring to a boil, then reduce to a 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 the oatmeal, cut-side up, and spoon **2 tablespoons poaching liquid** over top. Sprinkle **toasted almonds** over top.

Transfer baking dish to center rack of oven and bake until puffed, center is set, and top is golden-brown, 40-45 minutes.



3. Toast almonds

Toss **almonds** with **½ teaspoon oil** on a microwave safe plate, then spread in a single layer. Microwave in 1 minute intervals, stirring after each, until browned, about 2 minutes. In a separate medium microwave safe bowl, microwave **4 tablespoons butter** and all of the **almond butter** until melted, about 30 seconds.



6. Finish & serve

In a medium bowl, mix together **yogurt** and **maple syrup**. Spoon **maple yogurt** over **baked oatmeal** and sprinkle with some of the remaining **Chinese five spice**. Enjoy!