

# 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)

### WHAT WE SEND

- 3 (1 oz) pecans <sup>15</sup>
- ¼ oz ground cinnamon
- 2 (3 oz) oats
- 5 oz dark brown sugar
- ¼ oz baking powder
- 2 apples

### WHAT YOU NEED

- 5 Tbsp butter <sup>7</sup>
- 1 cup milk <sup>7</sup>
- vanilla extract
- 2 large eggs <sup>3</sup>
- kosher salt

### TOOLS

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

### 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 700kcal, Fat 37g, Carbs 85g, Protein 13g



#### 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.

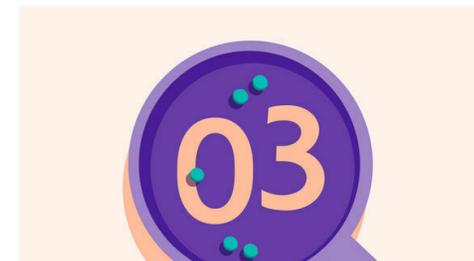
In a small microwave-safe bowl, microwave **4 tablespoons butter** until melted; reserve until step 3.



#### 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.