

Baked Oatmeal with Berries and Nuts

This classic baked oatmeal with berries and nuts is a delicious, hearty, and easy-to-prepare breakfast perfect for meal prep or a weekend brunch.

Ingredients

- **Dry ingredients**
 - 2 cups old-fashioned rolled oats (not instant or steel-cut)
 - 1 tsp. baking powder
 - 1/2 tsp. ground cinnamon
 - 1/2 tsp. salt
 - 1/2 cup chopped nuts (walnuts, almonds, or pecans)
- **Wet ingredients**
 - 2 large eggs, lightly beaten
 - 2 cups milk (dairy or plant-based)
 - 1/4 cup maple syrup or honey
 - 2 tbsp. melted butter or coconut oil
 - 2 tsp. vanilla extract
- **Berries**
 - 1 1/2 cups mixed berries (fresh or frozen)

Instructions

1. **Preheat and prepare:** Preheat your oven to 375°F (190°C). Grease an 8x8-inch baking dish.
2. **Combine dry ingredients:** In a large bowl, whisk together the rolled oats, baking powder, cinnamon, salt, and half of the chopped nuts.
3. **Combine wet ingredients:** In a separate bowl, whisk together the eggs, milk, maple syrup, melted butter, and vanilla extract.
4. **Mix:** Pour the wet ingredients into the dry ingredients and stir until just combined.
5. **Add berries:** Gently fold in most of the berries, reserving a handful for the topping.
6. **Transfer and top:** Pour the mixture into your prepared baking dish, spreading it into an even layer. Sprinkle the remaining berries and nuts over the top.
7. **Bake:** Bake for 35–40 minutes, or until the top is golden brown and the center is set. The oatmeal will still be soft when finished.
8. **Cool and serve:** Let the baked oatmeal cool for about 5–10 minutes before slicing and serving. Enjoy it warm, with an extra drizzle of maple syrup if desired.