



BLUEBERRY BAKED OATMEAL CASSEROLE

Prep Time: 10 minutes | Cooking Time: 45 minutes

Serving size: 12

Ingredients

- 4 cups **old-fashioned oats**
- 4 teaspoons ground **cinnamon**
- 2 teaspoons **baking powder**
- 1 teaspoon regular table **salt**
- 5 cups fresh or frozen **blueberries** (or any berry of choice).
- 3½ cups **milk** (dairy or non-dairy)
- 4 large **eggs**
- 3 tablespoons melted, unsalted **butter**
- 4 teaspoons **vanilla extract**
- ½ cup **maple syrup**, **honey** or **sugar** (optional)

Directions

1. Preheat the oven to 375°F. Spray nonstick cooking spray on a 9 x 13-inch baking dish.
2. In a large bowl, combine all ingredients, minus 1 cup of berries.
3. Pour oat mixture into the baking dish and top with remaining berries.
4. Bake for 42 to 45 minutes, until the top is nice and golden.
5. This oatmeal keeps well in the refrigerator, covered, for 4 to 5 days. Simply reheat individual portions in the microwave before serving.





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