



# Sparkle Kitchen

## **Maple and Browned Butter Baked Oatmeal**

### **Ingredients**

- ½ stick butter
- 2 cups rolled oats (not quick oats)
- 1 teaspoon salt
- 1 teaspoon baking powder
- ¼ teaspoon cinnamon
- ¼ teaspoon nutmeg
- 1/3 cup brown sugar
- ¾ cup milk
- 1 egg
- 1 tablespoon vanilla
- 3 tablespoons maple syrup

### **Directions**

Preheat your oven to 350 degrees. In a small skillet, melt the butter gently until it starts to brown.

Meanwhile, combine the dry ingredients in one bowl and stir them together. In a smaller bowl, mix the wet ingredients and whisk them well. Pour the wet ingredients into the dry ingredients and stir until well combined.

Carefully pour the browned butter into a small baking dish. Tilt the dish from side to side to grease the bottom and edges, then pour in the oatmeal mixture. Some of the butter will pool up on top of the oatmeal, but that's OK.

Bake the oatmeal for 25 minutes, or until the edges start to brown.

This recipe makes a toothy, chewy oatmeal, but if you like yours mushier, add an extra ½ cup of milk and bake for 10-15 minutes longer.

Serve with a little cream and a tiny drizzle of extra maple syrup. Enjoy!