



Frugal -Banana Bread Baked Oatmeal



Serving: 6



Cook Time: 55 mins



Level: Easy



INGREDIENTS

- 1 1/2 cups mashed banana (about 3 bananas)
- 1/3 cup brown sugar
- 2 large eggs
- 1/2 tsp salt
- 1/2 tsp vanilla extract
- 1 tsp baking powder
- 1/4 tsp cinnamon
- 1/8 tsp nutmeg
- 2 cups milk
- 2 1/2 cups old-fashioned rolled oats
- 1/2 cup chopped walnuts

PREPARATION

1. Preheat the oven to 375°F. Mash the bananas well with a fork (you'll need 1.5 cups).
2. Add the mashed bananas to a large bowl along with the brown sugar, eggs, salt, vanilla, baking powder, cinnamon, and nutmeg. Whisk until the ingredients are combined.
3. Add the milk and whisk until combined again.
4. Finally, stir in the rolled oats and chopped walnuts.
5. Pour the oat mixture into a 9x9-inch casserole dish and transfer to the preheated oven. Bake for 45 minutes, or until it is golden brown on top and around the edges.
6. Serve warm or refrigerate and enjoy cold!