

# Cranberry Apple Baked Oatmeal

Prep Time: 10 Min Cook Time: 40 Min Total Time: 50 Min



SERVINGS: 6

## Nutritional Facts

Serving Size: 1 square

### Amount Per Serving

Calories 223	Calories from Fat 35
	<b>% Daily Value</b> *
<b>Total Fat</b> 4g	6%
Saturated Fat 1g	4%
<b>Monounsaturated Fat</b> 0g	0%
<b>Polyunsaturated Fat</b> 0g	0%
<b>Cholesterol</b> 62mg	21%
<b>Sodium</b> 296mg	13%
<b>Total Carbohydrate</b> 42g	14%
Dietary Fiber 5g	21%
Sugars 20g	

### Protein 6g

\* Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.

The Nutritional Values provided are estimates only and may vary based on the preparation method.

## Ingredients

- 2 cup oats
- 1 tsp cinnamon
- 1/2 tsp salt
- 3/4 tsp baking powder
- 1.5 cup unsweetened apple sauce
- 1 cup unsweetened almond milk (or skim)
- 2 large eggs
- 2 tbsp brown sugar
- 2 tbsp maple syrup
- 1/2 tsp vanilla extract
- 1 cup fresh cranberries
- 1 apple, diced



## Directions

- 1 Preheat the oven to 375 degrees. Mix together the oats, salt, baking powder, and cinnamon. In another bowl, stir together the applesauce, almond milk, eggs, brown sugar, maple syrup, and vanilla extract.
- 2 Combine the dry and wet ingredients. Fold in the cranberries and apples. Pour into a baking dish ( I used a 9 X 9 dish for 6 servings) sprayed with cooking spray.
- 3 Bake for 45 minutes until the oatmeal is golden brown and a toothpick comes out clean from the center. Let cool slightly and serve.

## Notes

**3** WeightWatchers® Points

Points are calculated by Slender Kitchen. Not endorsed by WW International Inc.

