

## Oatmeal Cranberry Bake

### Ingredients:

- ¼ cup unsalted butter, melted & slightly cooled, plus more for the pan
- 2 cups old-fashioned rolled oats
- ¾ cup almonds (toasted\* & chopped) – may also use sliced almonds
- ½ cup dried cranberries
- 1 teaspoon ground cinnamon
- 1¾ cups whole milk
- 2 large eggs beaten
- 1/3 cup pure maple syrup
- 2 teaspoons pure vanilla extract

Heavy cream or milk for serving (optional)

### Directions:

1. Heat oven to 350 degrees F.
2. Butter a 2-quart baking dish.
3. Combine the oats, almonds, cranberries, cinnamon in a large bowl. Stir in the melted butter, milk, eggs, maple syrup, & vanilla. Mix well & spread evenly in the prepared dish.
4. Bake until golden & center is firm, 35-45 min. Serve warm, drizzled with cream or milk if desired. Leftovers are delicious warmed up with a bit of milk or cream.

\*Toast raw almonds in a 350 degree F oven on a rimmed baking sheet until fragrant & golden brown, 8-10 min. Let cool before chopping.

