

Recipes

Baked Apple Oatmeal Casserole

Ingredients:

Non stick cooking spray 2 apples 2 cups rolled oats 1 teaspoon baking powder 1 tablespoon ground cinnamon 1/2 cup raisins 2 tablespoons brown sugar 1 egg 2 cups skim milk 1 tablespoon reduced-calorie margarine 1 tapenaon yapilla ovtract

1 teaspoon vanilla extract

Equipment:

9 x 9 baking dish Grater Small saucepan Medium mixing bowl Small mixing bowl Spatula Measuring cups Measuring spoons

Number of Servings: 6 PrepTime: 10 minutes Total time: 40 minutes

Directions

- 1. Preheat oven to 350°F. Spray a 9 x 9 dish with non-stick cooking spray. Using a grater, shred apples down to the core. Set aside.
- 2. Mix oats, baking powder, cinnamon, raisins and brown sugar in a medium size mixing bowl. Set aside. Add shredded apples to mixture, stir.
- 3. Melt margarine. Crack egg into a cup and check for shells and freshness. Pour into a separate bowl and stir to blend white and yolk. Stir in milk, melted margarine and vanilla to bowl with egg and margarine. Pour milk mixture into oats and apple mixture and stir well.
- 4. Pour mixture into baking dish. Bake at 350°F for 30 minutes or until knife inserted in middle comes out clean.

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Nutrition Facts Serving Size: 1 bar Servings: 6

| Amount Per Serving | |
|--------------------|----------------------|
| Calories 233 | Calories from Fat 36 |
| | %Daily Value* |
| Total Fat 4g | 6% |
| Saturated Fat 1 | 4% |
| Cholesterol 37mg | 12% |
| Sodium 162mg | 7% |
| Total Carbohydra | te 43g 14% |
| Dietary Fiber 5g | 21% |
| Protein 9g | 17% |
| Vitamin A 7% | Vitamin C 7% |
| Iron 12% | Calcium 19% |

The U.S. Department of Agriculture (USDA) is an equal opportunity provider and employer. This material is partially funded by USDA's Supplemental Nutrition Assistance Program – SNAP. The Supplemental Nutrition Assistance Program (SNAP) provides nutrition assistance to people with low income. It can help you buy nutritious foods for a better diet. To find out more, contact your county or city Department of Social Services or to locate your county office call toll-free: 1-800-552-3431 (M-F 8:15-5:00, except holidays). By calling your local DSS office, you can get other useful information about services. This material was partially funded by the Expanded Food Nutrition Education Program, USDA, NIFA.



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