

Banana-Brown Sugar Baked Oatmeal

This Off the Shelf recipe was inspired by *A Sick Day for Amos McGee*.

Ingredients

- 2 bananas
- 2 cups old-fashioned rolled oats
- 4 tablespoons brown sugar
- 1 1/2 teaspoons cinnamon
- 1 teaspoon baking powder
- 1/2 teaspoon salt
- 1/2 cup milk
- 1 teaspoon vanilla
- 1 egg

1. Preheat oven to 375 degrees F. Spray an 8x8 inch baking pan with nonstick cooking spray.
2. Peel and slice bananas 1/4 to 1/2 inch thick.
3. Arrange in a single layer in the bottom of the baking pan. They don't have to be evenly spaced, just spread out so each serving gets some banana!
4. In a medium bowl, mix oats, brown sugar, baking powder, cinnamon, and salt.
5. Pour oat mixture over bananas and spread evenly.
6. In the same bowl, stir milk, eggs, and vanilla (really whisk it well so there are no bits of baked egg on top of the oatmeal).
7. Slowly pour the milk mixture over oats.
8. Bake for 30 minutes until lightly brown and set.