



Baked Oatmeal

Unsalted butter for greasing, plus 3 Tbs., melted and cooled slightly

2 cups rolled oats

1/2 cup walnut pieces, toasted and chopped

1 tsp. baking powder

1 1/2 tsp. ground cinnamon

Scant 1/2 tsp. fine-grain sea salt

1/3 cup maple syrup, plus more for serving

2 cups milk

1 egg

2 tsp. vanilla extract

2 large ripe bananas, peeled and cut into 1/2-inch slices

1 1/2 cups blueberries or mixed berries

Preheat oven to 375°F. Generously butter an 8-inch square baking dish.

In a bowl, stir together the oats, 1/4 cup of the walnuts, the baking powder, cinnamon and salt. In another bowl, whisk together the 1/3 cup maple syrup, the milk, egg, half of the melted butter and the vanilla.

Arrange the banana slices in a single layer in the prepared baking dish. Sprinkle 1 cup of the berries on top. Cover the fruit with the oat mixture, then slowly drizzle the milk mixture over the oats.

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Scatter the remaining 1/2 cup berries and 1/4 cup walnuts on top.

Bake until the top is golden and the oat mixture has set, 40 to 45 minutes. Remove from the oven and let cool for a few minutes. Drizzle the remaining melted butter on top of the baked oatmeal and serve with maple syrup. Serves 6 generously, or 12 as part of a larger brunch spread.

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