

# Pumpkin Baked Oatmeal



## Ingredients

- 2 cups oats
- 2 tsp pumpkin pie spice
- 1 tsp baking powder
- ¼ tsp salt
- 1 cup pumpkin puree
- 1 ¼ cup milk
- 2 eggs
- 2 tsp vanilla
- 1/3 cup honey or maple syrup
- ¼ cup chocolate chips

## Utensils

- 8 x 8 baking dish
- Nonstick spray
- Measuring cups and spoons
- Whisk
- Spatula
- Mixing bowl
- Oven mitt



# Recipe Instructions

## Step 1: Preheat and Prep

Preheat oven to 375°  
Spray baking dish with nonstick cooking spray.

## Step 2: Dry Ingredients

Whisk together oats, pumpkin pie spice, baking powder, and salt.

## Step 3: Wet Ingredients

Add pumpkin puree, milk, eggs, vanilla, maple syrup/honey, and chocolate chips to the bowl of dry ingredients. Stir with a spatula to combine.

*Feel free to add in any other nuts or seeds!*

## Step 4: Spread Mixture

Pour the mixture into your prepared baking dish and spread it out evenly in the dish.

## Step 5: Bake

Bake at 375° for 30-35 minutes. The edges will be puffed up and the top will be golden.

## Step 6: Cool and Enjoy!

Let cool for at least 10 minutes, cut, and enjoy!

This can be kept in an airtight container for 2-3 days.



Scan this QR code with your phone to view our Easy Eats for Every1 YouTube Channel!

## Kitchen Safety Tips:

- Check the oven before you preheat it to make sure it is empty.
- Always use an oven mitt!