

Short North Baked Oatmeal

Adapted for Dutch Oven cooking from the recipe Trelene serves at the Short North B&B in Columbus, Ohio.

3 cups Kettle Hearty Quaker Oats oatmeal	1/3 cup vegetable oil
1 teaspoon salt	2 cups milk
2 teaspoons baking powder	1 cup vanilla yogurt
2/3 cup sugar (raw sugar or sugar substitute)	2 beaten eggs
1/2 cup dried fruit (raisins, dried cranberries, dried cherries, dried apricots, etc.)	1 1/2 cups sliced apples (about 1 big apple)
	ground cinnamon

Mix dry ingredients together.

Combine liquid ingredients & add to dry ingredients.

(When camping, mix the dry ingredients at home & carry them in a food storage bag. To save washing a dish, add the liquids directly to the Dutch Oven - starting with the oil - then dump in the dry ingredients & stir.)

Pour immediately into a 10 or 12 inch Dutch Oven.

(For home, use a covered casserole dish.)

Sprinkle top with cinnamon.

Bake at 350° for about 45 minutes. Top cook for the last 5 minutes.

(For home, this means take the lid off and continue to bake in the oven.)

It will cook faster in a 12 inch oven than a 10 inch, so shorten cooking time or reduce the heat level.

Quick oatmeal will cook faster than Kettle Hearty Quaker Oats.

Try adding some pecans.

Substitute 1 1/2 cups apple pie mix for sliced apples & 1/2 cup of the milk.

Substitute 3 cups of buttermilk in place of yogurt & milk.

Try serving with maple syrup or garnish with vanilla yogurt.