

From the kitchen of the Adobe Rose Inn

Baked Peach Oatmeal

2 cups old-fashioned oatmeal

2 cups of milk

4 large eggs

¼ cup of vegetable oil

½ to 1-cup brown sugar

1-tablespoon baking powder

1-teaspoon salt

1-teaspoon cinnamon

10 Oz. of frozen peaches cut into chunks (can use fresh or canned)

½ cup pecan pieces

Variation: Substitute 2 Granny Smith apples for the peaches. Peel, core and slice the apples into thin slices. Add ½ cup dried cranberries to the mixture.

Mix all ingredients in a large mixing bowl. Pour the mixture into the prepared 6 prepared individual ramekins. Refrigerate overnight. Preheat oven to 350 degrees. Place in the center rack of the oven. Bake for 45 minute or until firm. Let stand 10 minutes before serving. Great served with vanilla yogurt. Serves 6 –8.