

# blueberry banana baked oatmeal

**Prep time**

15 mins

**Cook time**

45 mins

**Total time**

1 hour

Total Cost: \$4.18

Cost Per Serving: \$0.52

Serves: 6-8

## Ingredients

- 1½ cups (3 med) mashed bananas \$0.75
- 2 large eggs \$0.50
- ¼ cup white sugar \$0.04
- ¾ tsp vanilla extract \$0.21
- ½ tsp salt \$0.02
- ¾ tsp baking powder \$0.03
- 2 cups milk \$0.50
- 2½ cups old fashioned oats \$0.43
- 8 ounces frozen blueberries \$1.70

## Instructions

1. Preheat your oven to 375 degrees. Mash the bananas in a measuring cup, starting with two or three and adding more until you have 1.5 cups of banana mash.
2. Combine the banana mash in the large bowl with the eggs, sugar, vanilla, salt, and baking powder. Whisk to combine. Add the milk and whisk again until smooth.
3. Stir in the dry old-fashioned oats. Lastly, stir in the frozen blueberries (keeping them frozen and stirring them in last helps prevent the entire mix from turning purple). Spray an 8×8 inch baking dish with non-stick spray and then pour in the oat mixture.
4. Bake in the preheated 375 degree oven and bake for about 45 minutes or until the top is golden brown and the center is no longer wet to the touch.

## Notes

Serve warm or refrigerate until ready to eat. These oats can be quickly reheated in the microwave each morning for a quick, filling breakfast.

Recipe by Budget Bytes at <http://www.budgetbytes.com/2012/08/blueberry-banana-baked-oatmeal/>

