

Pumpkin Pie Baked Oatmeal

Prep Time 15 minutes

Cook Time 35 minutes

Total Time 50 minutes

Serves 6

Ingredients

- **For the wet ingredients:**
- 1 (15 ounce) can pumpkin puree
- 2 eggs
- 1 1/4 cup milk of choice
- 1/3 cup coconut sugar (or sub brown sugar)
- 1/4 cup pure maple syrup
- 1 teaspoon vanilla extract
- **For the dry ingredients:**
- 2 1/2 cups old fashioned rolled oats, gluten free if desired
- 2 teaspoons baking powder
- 1 tablespoon pumpkin pie spice
- 1/4 teaspoon salt
- **Optional mix-ins:**
- Optional, but recommended: 1/2 cup chopped pecans
- **Optional cream cheese glaze:**
- 2 tablespoons softened cream cheese
- 2 tablespoons powdered sugar
- 1/2 teaspoon vanilla extract
- 1-2 teaspoons milk of choice, to thin glaze

Instructions

1. Preheat the oven to 350 degrees F. Grease a 9x9 inch pan and set aside.
2. In a large bowl, whisk together the pumpkin, eggs, milk of choice, coconut sugar, pure maple syrup, and vanilla until well combined.
3. Add the dry ingredients to the bowl with the wet ingredients: oats, pumpkin pie spice, baking powder and salt. Mix until combined, then fold in chopped pecans, if using.
4. Pour mixture into prepared pan and smooth top. Bake for 35-45 mins or until the edges are slightly golden brown and the middle is set. Allow to cool for 10 minutes while you make the optional cream cheese glaze, if using.
5. In a small bowl, whisk together the softened cream cheese, powdered sugar, vanilla and milk until smooth. Drizzle over the baked oatmeal and top with additional chopped pecans, if desired. Cut into slices and enjoy! Serves 6-8.