

# Carrot-Raisin Baked Oatmeal

## Ingredients

- Spray vegetable oil
- 2 cups rolled oats
- 1/2 cup chopped pecans
- 1/2 cup raisins
- 1 teaspoon baking powder
- 3/4 teaspoon ground cinnamon
- 1/2 teaspoon fine sea salt
- 1 cup milk
- 2 eggs
- 2 teaspoons pure vanilla extract
- 1 cup shredded carrots

## Instructions

- Preheat oven to 350°F. Lightly coat a 9-inch pie plate or a 24-cup mini-muffin pan with spray oil.
- In a large bowl, stir together oats, pecans, raisins, baking powder, cinnamon and salt.
- In a separate bowl, whisk together milk, eggs and vanilla until evenly blended.
- Stir in carrots.
- Add carrot mixture to oat mixture and stir until evenly blended.
- Transfer batter to the prepared pie plate or spoon into the muffin cups.
- Bake until firm and golden brown on top, 45 minutes for the pie plate or 30 minutes for the muffin pan.
- Let cool slightly. If baking in a pie plate, cut into 8 wedges to serve.