Ingredients:	
2 Cups – old fashioned oats	½ cup – pecans or walnuts - chopped
½ cup – packed light brown sugar	1 tsp – baking powder
2 tsp – cinnamon	½ tsp – salt
2 cups – milk	3 tbsp – butter, melted
2 eggs – lightly beaten	2 tsp – vanilla extract
Canola oil for spraying	oan

Prep Work:	
Prep Time:	
Cook Time:	35 – 40 mins
Temp:	350*F



Directions:

- 1. Preheat the oven to 350°F (180°C). Spray a medium rectangular baker with oil.
- 2. Combine the oats, sugar, nuts, cinnamon, baking powder, and salt in a Mixing Bowl; mix well.
- 3. In the a small bowl, whisk the milk, eggs, and vanilla
- 4. Add the milk mixture and butter to the oat mixture; stir until combined.
- 5. Pour the mixture into the baker.

Yield: 8 servings

