

# CAMP TIMBERLINE

## *Fresh From The Kitchen*

### CAMP T BAKED OATMEAL

- Serves 12-15 people -

*This recipe is an all time favorite at Camp Timberline, and never fails to be a crowd pleaser! Personally, we love to make ours loaded with blueberries, but the great thing about this recipe is that you can add your favorite oatmeal toppings, as much or as little as you want!*

#### **Ingredients:**

6 cups quick oats (dry)  
1 cup butter (melted)  
1 ½ cup white sugar  
3 eggs  
2 tablespoon baking powder  
1 teaspoon salt  
2 cups milk  
¼ cup brown sugar  
cinnamon to taste

In a large mixing bowl, combine all ingredients together until fully incorporated. Spread evenly into a greased 9x13 pan. Bake at 350 degrees until brown (approx. 20-30 minutes). Serve with your favorite topping: raisins, fresh fruit, nuts, chocolate chips etc. Wonderful with a splash of cold milk!