Baked oatmeal

1 Start preparing your oats the evening before you plan to serve them: I used a larger bowl with a lid, it allows me to comfortably mix all ingredients and keep them in an airtight container in the fridge without having to change dishes. Melt the butter over low heat, then remove from the stove and let cool down a bit. Break the egg into the bowl and beat with a whisk, then add the sugar, the butter, the baking powder and the spices and blend well. Lastly pour in the milk and add the oats with a wooden spoon until everything is combined. Close the bowl with the lid and let soak over night in the fridge.

2 Baking the oats: Preheat your oven to 180°C (350° Fahrenheit). Generously grease a gratin dish or other ovenproof dish with butter. Pour the soaked oats into the dish and flatten them with the back of a spoon. Bake on middle level for ~40 minutes or until the top gained a nice golden brown color and the oats feel crisp to the touch (be careful - don't burn yourself!). Take out of the oven and serve with warm or cold milk - I prefer it cold, it gives a nice contrast and turns lukewarm while you enjoy it. Of course you can add fruits or nuts, but I like its nutty chewiness best plain, as- is.

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Recipe source: Macheesmo, halved and slightly adapted

Prep time: 5min. (plus 12 hours in the fridge), baking time: ~40 minutes

Ingredients (serves 3-4):

* 40g butter, melted (plus some more for greasing pan)
* 1 egg (large)
* 70g dark brown sugar (Muscovado)
* 1/2 tsp baking powder
* 1/2 tsp vanilla extract
* 1/2 tsp ceylon cinnamon
* a generous pinch of freshly ground nutmeg
* a pinch of fine sea salt
* 125ml milk
* 175g rolled oats

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