

# Baked Strawberry Oatmeal

This is a delicious and easy alternative to traditional oatmeal.  
Very kid friendly

## Categories

Gluten-free

Yields: 4 servings

Preparation time: 5 mins

Cooking time: 23 mins

Category: Breakfast

Complexity: Moderate

Vegan experience: Absolute beginner

Preparation style: Cooked



## Ingredients

Oatmeal (avena), regular cooking	1 cup
Soy milk, chocolate, unsweetened, ready-to-drink	0.5 cup
Banana, fresh	2 medium - 7" to 7 7/8" long
Vanilla extract	0.5 teaspoon
Cinnamon, ground	0.5 teaspoon
Strawberries, fresh	1 cup
Maple syrup	1 tablespoon
Sunflower butter, unsalted	2.5 tablespoon
Baking powder	1 teaspoon

## Instructions

Soy milk can be substituted for any plant based milk. Sunflower butter can also be substituted for another nut butter.

1. Add all ingredients to blender except for fresh strawberries. Blend until smooth. Consistency should be almost as thick as cake batter, not too runny or too thick, add more nut milk or more oats as desired.
2. Add half of the strawberries and pulse gently to just blend in.
3. Heat oven to 350 degrees F. Grease an 8 x 8 or 9 x 9" square glass baking dish. Pour in batter. Slice remaining strawberries and add to top of batter.
4. Cook for 20 - 23 minutes. Eat warm or cool.