

BERRY OATMEAL BAKE



Gordon
**RESTAURANT
MARKET**

Ingredients *Yield: 6 servings*

Oatmeal Mixture

Reorder No.	Description	Amount
299405	GFS® Unsalted Butter	2 Tsp.
304096	Old-Fashioned Rolled Oats	1 ¼ cups
860311	Light Brown Sugar	3 Tbsp.
424307	Kosher Salt	½ Tsp.
Market Item	Plain Unsweetened Almond Milk	1 ¾ cups
505412	Gordon Choice™ Large Grade A Shell Eggs	1 egg
513873	GFS Pure Vanilla Extract	1 Tsp.
159727	Kitchen Essentials® Imitation Almond Extract	¼ Tsp.

Topping

134920	GFS Sliced Unsalted Blanched Almonds	½ cup
304096	Old-Fashioned Rolled Oats	½ cup
860311	Light Brown Sugar	½ cup
299405	GFS Unsalted Butter	2 Tbsp.
227528	GFS All Purpose H&R Flour	1 Tbsp.
224723	Trade East® Ground Cinnamon Spice	½ Tsp
424307	Kosher Salt	½ Tsp.
244620	GFS Four Berry Blend, frozen	2 ½ cups

Preparation Instructions

Wash hands.

Preheat oven to 350°F.

Grease a 2-quart baking dish or 8-inch square baking pan with the butter.

Stir together the oats, sugar and ⅛ teaspoon salt in a large bowl. Whisk together the almond milk, egg, vanilla and almond extract in a medium bowl. Pour the milk mixture into the oat mixture and stir well to combine.

For the topping, stir together the almonds, oats, sugar, butter, flour, cinnamon and 1/8 teaspoon salt in a medium bowl until evenly combined.

Pour the oatmeal into the prepared baking dish. Arrange the berries (including any juices) over the oatmeal. Sprinkle with the topping. Bake until lightly browned and just set, about 50 minutes. Let cool.