

Quick & Easy

THE COSTCO WAY

Wonderful Seedless Lemon Blueberry Baked Oatmeal

Makes 4 to 6 servings

Lemon Blueberry Baked Oatmeal Ingredients:

1½ cups old-fashioned rolled oats
1 tsp baking powder
¼ tsp salt
2 large eggs
⅓ cup brown sugar
1 Tbsp Wonderful Seedless Lemon zest
2 Tbsp Wonderful Seedless Lemon juice
2 Tbsp coconut oil
¾ cup milk
½ tsp vanilla extract
¾ cup fresh blueberries, divided
⅓ cup walnuts, roasted

Instructions:

Preheat the oven to 350 F. Grease a 3-cup casserole dish with nonstick cooking spray. Set aside. In a small bowl, combine oats, baking powder and salt. Set aside. In a medium bowl, whisk the eggs, brown sugar, lemon zest, lemon juice, coconut oil, milk and vanilla until combined. Add the dry ingredients to the bowl with the wet ingredients. Mix until combined. Gently fold in ½ cup blueberries and the walnuts. Pour the mixture into the casserole dish. Top with the remaining ¼ cup blueberries. Bake for 40 to 45 minutes, or until the edges are golden brown and a toothpick inserted in the center comes out clean. Drizzle the lemon glaze evenly over the baked oatmeal. Top with additional lemon zest if desired.

Lemon Glaze Ingredients:

1 cup confectioners' sugar, sifted
1 Tbsp Wonderful Seedless Lemon zest
1 Tbsp Wonderful Seedless Lemon juice
1 Tbsp heavy cream or milk

Instructions:

In a small bowl, mix confectioners' sugar, lemon zest, lemon juice and cream until smooth. Add more lemon juice if necessary to thin it out.

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