

Old-Fashioned Apple Butter Oatmeal Bake

A cozy baked oatmeal with old-fashioned oats, apple butter, cinnamon, milk, and eggs, with optional walnuts or pecans for crunch.



PREP

10 minutes

COOK

45 minutes

TOTAL

1 hour 5 minutes

SERVES

6 servings

INGREDIENTS

2 cups old-fashioned rolled oats
 1 cup apple butter
 2 cups milk or an unsweetened dairy-free milk alternative
 1/2 cup packed brown sugar (reduce to 1/4 cup if you prefer a less sweet bake)
 1 teaspoon ground cinnamon
 1/2 teaspoon salt
 2 large eggs
 1 teaspoon vanilla extract
 1/2 cup chopped walnuts or pecans, optional
 Butter or a little neutral oil, for greasing the baking dish

DIRECTIONS

1. Prepare the pan and dry ingredients: Preheat the oven to 350 degrees F. Grease a 9-inch-square baking dish for a fuller-depth bake. In a large bowl, stir together the rolled oats, brown sugar, cinnamon, and salt, breaking up any sugar lumps.
2. Whisk the wet ingredients: In a separate bowl, whisk the eggs, then whisk in the milk, apple butter, and vanilla until evenly blended. If your apple butter is heavily spiced, you may use a little less cinnamon.
3. Combine and fill the dish: Pour the wet mixture into the oat mixture and stir until all the oats are moistened. Fold in the nuts if using, or reserve a small portion to scatter on top. Pour into the greased dish and spread evenly, redistributing oats that settle to the bottom of the bowl.
4. Bake until the center is set: Bake for about 35 to 45 minutes, until the edges are lightly golden and the middle is set rather than liquid. The center should reach at least 160 degrees F on a food thermometer. If the top or nuts brown too quickly, tent loosely with foil and continue baking. Allow more time if needed for your pan and oven.
5. Rest and serve: Let the bake stand for about 10 minutes so the oats and custard can settle. Spoon into bowls or cut into soft portions. Serve warm with a splash of milk or a little extra apple butter, if desired.

SWAPS & NOTES

Timing is approximate and includes a 10-minute rest. This

version uses a 9-inch-square pan for deeper portions rather than the original 9-by-13-inch dish.

A 9-by-13-inch dish gives a much thinner bake. Start checking it after about 25 minutes and bake until the center is set and reaches 160 degrees F; do not rely only on the top color.

Use old-fashioned rolled oats. Steel-cut oats are not a direct

substitute; quick oats give a softer texture.

Apple butter sweetness varies. Use 1/4 cup brown sugar for a less sweet version, or the full 1/2 cup as written. Do not taste the raw egg mixture to adjust sweetness.

TIPS FOR SUCCESS

Whisk the apple butter into the liquids before combining with the oats for even flavor.

Check the center as well as the edges; a browned top can still hide a loose middle.

Let the oatmeal rest before portioning. It is soft and moist, not a fluffy cake or granola bar.

Add a splash of milk when reheating to restore the creamy texture.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/old-fashioned-apple-butter-oatmeal-bake/>