

MAKE/BAKE & We TAKE for DayBREAK

Baked Oatmeal

With any of this- call/text with questions. Whenever. Not a problem
Kevin 779 703-6349.

DELIVERING YOUR ITEMS

If bringing to Daybreak, meet us there at our mealtime. Easy.

If delivering to the rectory, aim for before noon on the Friday at the latest prior to our meal so that we can refrigerate it here. Earlier than Friday is always possible too- even weeks ahead of time. Normal rectory hours are Monday-Thursday 8:30-4 and Friday 8:30-noon.

AMOUNT TO PREP

You pick the amount you want to prepare. You can be a hero and prepare for the whole shelter population, or just prepare one pan of whatever portion size you want. We often get a few smaller sizes and serve them one pan at a time. All cobbled together, we usually have enough. Use an aluminum pan please and simply double triple these recipes as you choose.

FULLY COOK

We prefer that you fully cook items, but really, if you have to freeze or refrigerate uncooked stuff, you just need to let us know so we are ready for cook time.

FREEZE/REFRIGERATE

Freezing and delivering something works fine as long as we have two days to let it sit in the fridge and thaw. We have adequate freezer and refrigerator space here.

RECIPE

1 18 oz container of quick cook oats

1 cup brown sugar

2 teaspoons cinnamon

Fruit- pick one... raisins, dried cranberries, chopped apples

DIRECTIONS

Cook the oats according to the instructions on the container. Preferably use at least half milk instead of all water for the liquid portion. Thin the oatmeal out a bit as needed to keep it the consistency of mashed potatoes. Add the cinnamon, brown sugar and fruit of choice, stir well. Transfer the cooked mixture to a pan that has been sprayed with cooking spray. This is meant to be served in a bowl, not as a cake or square as some baked oatmeal is. So, keep the consistency like mashed potatoes. We can thin and thicken it at Daybreak during reheating.