OATMEAL BAKE

**INGREDIENTS**
- 2 cups old-fashioned rolled oats (not instant)
- 3/4 cup light brown sugar
- 1 cup raisins or other dried fruit
- 1 teaspoon baking powder
- 2 teaspoons cinnamon
- 1/2 teaspoon salt
- 2 large eggs
- 2 cups milk
- 1 teaspoon vanilla extract
- 4 tablespoons unsalted butter, melted, plus more for greasing the dish
- 2 tart yet sweet baking apples, such as Honey Crisp, peeled and cut into 1/2-inch chunks (about 2 cups)

**DIRECTIONS**
- Preheat the oven to 325°F. Grease an 8 or 9-inch baking dish with butter.
- In a medium bowl, combine the oats, brown sugar, 1/2 cup of the nuts, raisins, baking powder, cinnamon and salt. Mix well.
- In another bowl, break up the eggs with a whisk; then whisk in the milk and vanilla until well combined.
- Add the milk mixture to the oat mixture, along with the melted butter.
- Scatter the apples evenly on the bottom of the prepared baking dish.
- Pour the oatmeal mixture over top and spread evenly. Sprinkle remaining 1/2 cup nuts on top. Bake for 40-45 minutes, until the top is golden and the oats are set. Serve warm or at room temperature.