

Peanut Butter Cookie Baked Oatmeal by [The Oatmeal Artist](#)

Prep Time: 5 min Cook Time: 25 min

Ingredients (serves 1)

1/2 cup regular rolled oats

1/4 tsp baking powder

1/4 tsp baking soda

pinch of salt

1/3 cup milk of choice

2 tbsp peanut butter

1/4 tsp vanilla extract

scant 1/8 tsp molasses

1 tbsp honey

Instructions

1. Preheat oven to 350 degrees F. Spray a single-serving ramekin with nonstick cooking spray.
2. In a small bowl, mix oats, baking powder and soda, and salt until combined.
3. In a medium-sized bowl, mix together peanut butter, almond milk, vanilla extract, molasses, and honey.
4. Add dry ingredients to mix ingredients and stir until combined.
5. If you'd like to add any extra ingredients (coconut oil, dried fruit, nuts, sunflower seeds), do so now.
6. Pour into the prepared ramekin. Bake for 18-22 minutes.
7. Immediately after taking it out of the oven, make the signature crisscross pattern on top using a knife. You won't be able to do it before baking with a fork because the batter is too wet and the oats are too big.

Nutrition Info

Calories – 427

Carbs – 55g

Fat – 19g

Protein – 14g

Potassium – 517mg

Sugars – 23g

Fiber – 6g

Sodium – 177mg

Cholesterol – 0mg

Calcium – 16%

Vitamin C – 0%

Vitamin A – 3%

Iron – 16%