

Crock Pot Cherry Pie Oatmeal



This dish is a perfect weekend breakfast!

This was a crazy weekend! School is back in session, the weather is still warm, and my calendar is booked. I love it. It's this type of crazy that makes me smile— and sleep well! But when I wake up, it feels like I'm set on low for hours. So I decided on Friday night that I would whip up a batch of overnight oatmeal to help brighten up my weekend morning.

When people talk about having a stocked pantry, oatmeal is pretty much a staple. Steel cut, instant, quick oats... there are lots of kinds and they are all pretty basic. I happen to have steel cut oats right now, so that's what I used, but in other recipes, like my [Crock Pot Purple Oatmeal](#), I use regular oats, too. Another staple that I keep on hand, are frozen fruits. They work great in smoothies, but also are the perfect addition to overnight crock pot oatmeal.

There are very few ingredients in this recipe, but the combination is well worth waking up for in the morning. You can handle sunrise, too, if you start it with something that tastes like pie.

Crock Pot Cherry Pie Oatmeal

Serves 6

1 1/3 c. steel cut oats

2 1/2 c. water

1 14 oz. can [sweetened condensed milk](#)

2 c. frozen cherries

Put all ingredients in the crock pot and cook on “KEEP WARM” setting for 8 hours. Serve with greek yogurt and a sprinkle of [cinnamon sugar](#).

Crock Pot Blueberry Cobbler

Forget dinner– let’s skip straight to dessert. What could possibly be better than dumping everything in the crock pot and having your entire house filled with the glorious, sweet, satisfying smell of freshly baked dessert?! Cooking dessert in the crock pot requires a little more attention to detail than the normal dump-and-go meal prep, but I think you’ll really like this recipe. In all honesty, it still only took me 6 minutes from start to finish to get everything into the crock pot. Since this is a slow cooking method, you won’t dry out or burn the edges of your tasty treat like you might in the regular oven. Plus, it is way better to use the crock pot for a few hours than to heat up the entire house with conventional baking.

This cobbler recipe can also be made using a variety of other fruits. Go for what is in season, grown locally or on sale in

the freezer section; I would suggest trying cherries, peaches, apples, mixed berries or maybe some ripe pears. If you want this dish to be even more divine, throw in a 1/2 c. of butterscotch morsels or chocolate chips with the top layer. Enjoy!

1 c. flour

2 t. baking powder

1/2 t. salt

1/2 c. granulated sugar

1/2 c. packed brown sugar

2 eggs

2 t. vanilla

2 t. butter, melted

1/2 c. half and half or milk

16 oz. fresh or frozen blueberries

topping:

1 c. quick oats

1/3 c. flour

2 t. melted butter

1/2 t. cinnamon

2 T. brown sugar

Spray the entire crock pot with a non-stick spray. In a separate bowl, mix together the flour, baking powder, salt, sugars, eggs and vanilla. Add the melted butter and half and half. Dump in blueberries and stir well. Pour into crock pot.

Then, in another separate bowl, cut together the topping ingredients. Sprinkle topping on top of mixture already in crock pot and DO NOT MIX. Cook 4 hours on low or 2 hours on high.