

Baked Steel-Cut Oats with dried fruit, coconut, and spices

Excerpted, with permission of the author and publisher, from [*Not Your Mother's Casseroles*](#) by Faith Durand (The Harvard Common Press, 2011)

Durand suggests prepping the oatmeal in advance to speed oven-time, but I didn't, and it cooked up just perfectly.

Serves 4

1 tablespoon unsalted butter
1 cup steel-cut oats
2 cups water
1-1/2 cups milk
1/3 cup brown sugar
1 cup mixed dried fruit
1/2 cup unsweetened dried coconut
1 teaspoon ground cinnamon
1/2 teaspoon ground ginger
1/2 teaspoon salt

Lightly grease a 9" square baking dish with butter or nonstick cooking spray. Melt the 1 tablespoon butter in a saucepan over medium heat and add the oats. Cook, stirring frequently, for about 3 minutes, or until the oats start smelling toasty. Add the water and milk and bring to a light simmer. Remove from the heat.

Stir in the brown sugar, dried fruit, coconut, cinnamon, ginger, and salt. Pour into the baking dish and cover with aluminum foil. (*Here she says you can refrigerate overnight.--csr.*)

When ready to bake, preheat the oven to 375 degrees. Place the baking dish on a baking sheet (to catch any overflow) and put it in the oven. Bake for 35 minutes, or 25 minutes if you've refrigerated the oatmeal overnight, until the oats have absorbed all the liquid and are creamy. (The oats will look quite soupy at first but they will thicken into a more familiar oatmeal consistency after they have cooled for a few minutes.) Stir the oatmeal before serving, and serve hot.