

Pumpkin Spice Steel Cut Oatmeal

Ingredients:

- 2 cups Steel Cut Oatmeal
- 4 cups water 1 15 ounce can pumpkin puree
- 3 1/2 cups almond/coconut milk
- 2 tablespoons + 1/4 teaspoon maple syrup
- 2 tablespoons chopped crystallized ginger
- 1 1/8 teaspoons pumpkin pie spice



Directions:

Garnish with extra ginger, syrup, and pecans.

The night before cooking the oatmeal: bring the water to a boil, remove from the heat and stir in the oatmeal, and cover. The next morning heat the mixture with the almond milk. Add the pumpkin and pumpkin pie spice. Simmer until, the liquid reduces, and the oatmeal thickens. Stir in the crystallized ginger and syrup. Cook and a few minutes and serve.

Time-Saving Tip: Boil the water the night before and add the oatmeal. Turn off the heat and cover until the morning.