

Creamy Oatmeal Porridge

A cozy and fruity oatmeal porridge to warm you up on a cool winter morning...

Ingredients

- 4 cups unsweetened plain almond milk
- 2 cups rolled oats
- 1 T lemon zest
- 1/2 tsp ground cinnamon
- 8 oz almond milk creamer
- 1/2 cup unsweetened apple sauce
- 2 bananas (or any other fruit)
- 1/2 cup dried fruit
- 1 tsp vanilla extract
- 1 banana (or desired fruit)



Instructions

1. Combine milk, oats, lemon zest, cinnamon in a pot.
2. Bring to a low boil and reduce heat to low and cover 5-8 minutes, until oats are tender.
3. Remove from heat.
4. Stir in sliced bananas, dried fruit, apple sauce, and vanilla.

Notes

- I used Caramel flavored almond milk creamer from Aldi.
- I think this is perfectly sweet with the dried fruit, applesauce, and creamer. You can add maple syrup when serving if you prefer your porridge sweeter.
- If you don't use or have access to a flavored almond milk creamer, simply use more almond milk and a touch more vanilla.
- Warning!! Keep an eye on your covered pot! If not, it may boil over and make a mess like mine did.