Carrot Cake Oatmeal

Cook Time: 0 min	prep Time: 0 min	total Time: 0 min	servings: 2 or 1 generously

Ingredients:

- 1/2 cup rolled oats
- 1 cup almond milk
- 1/4 cup water or as needed
- 1/3 cup grated carrots
- 1/2 teaspoon cinnamon
- 1/4 teaspoon ground ginger
- pinch of salt
- 2 tablespoon golden raisins
- 1 tablespoon coconut sugar (optional)

To serve:

- Vanilla Cashew Cream
- Honey sweetened labna
- Raw walnuts or pecans
- Toasted coconut flakes

Instructions:

1. Place all the oatmeal ingredients in a medium saucepan. Place on a low heat and cook, stirring from time to time. If the oatmeal looks too thick, add a couple of tablespoons warm water and continue cooking. After about 10 mins check if the oatmeal has been cooked through, and if not cook for a few minutes longer. Mine took 15mins.
2. Transfer to your serving bowls. Garnish with your choice of toppings. Serve warm.