Almond Steel-Cut Oatmeal

Cook Time: 0 min	prep Time: 0 min	total Time: 0 min	servings: 1

Ingredients:

1/4 cup steel cut oats
1 1/4 cup vanilla almond milk
pinch cinnamon powder
pinch cardamom powder
pinch salt
1 tbsp coconut sugar (optional)
1 heaped tsp almond butter
Topping: berries, seeds, honey

Instructions:

1. Soak steel-cut oats for 3-4 hours in the almond milk and spices or overnight. If you prefer to use rolled oats, just mix the time you plan to cook it.
2. Place the oat mixture in a saucepan with the coconut sugar on a medium heat for 10-15 minutes until the oats are cooked, stirring occasionally. Remove from the heat and add the almond butter, stir until melted.
3. Transfer to a bowl. Top with berries, seeds, and honey for extra sweetness.