

Gingerbread Spice Overnight Oats



Ingredients

- 1/2 cup Quaker® Oats (quick or old fashioned, uncooked)
- 1/2 cup milk
- 2 tbsp chopped pecans
- 1/2 tbsp brown sugar
- 1 tsp gingerbread spice (recipe below)
- 1 tbsp raisins (optional)

Gingerbread Spice

- 2 tbsp ground cinnamon
- 2 tbsp ground ginger
- 2 tbsp ground allspice
- 1 tbsp ground nutmeg
- 1 tbsp ground cloves (optional)

How to make it

1. Add Quaker® Oats to your container of choice, pour in milk, add in raisins and pecans.
2. Sweeten by topping with brown sugar and 1 tsp gingerbread spice before refrigerating overnight.
3. Rise, shine, and enjoy.
4. Let steep for at least 8 hours in a refrigerator 40°F or colder.
5. Best to eat within 24 hours.

PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
5 min	0 min	5 min	1

Made with



Quaker® Oats-Old Fashioned