

Vanilla Oatmeal Latte

Ingredients

- 1 cup Quaker® Oats-Old Fashioned
- 2 ½ cups whole milk, divided
- 1/4 tsp salt
- 1/8 tsp cinnamon
- 1 tsp vanilla extract
- 3 tbsp brown sugar
- 2 shots of espresso
- Quaker® Simply Granola - Oats, Honey & Almonds for topping (optional)

How to make it

1. Combine 1 ½ cups milk, salt and cinnamon in a medium saucepan and bring to a low boil.
2. Stir in oats and simmer for 3 to 5 minutes or until the milk is absorbed.
3. While oats cook, froth the remaining cup of milk. Stir 3/4 of the frothed milk to the oats pan until creamy.
4. Remove from heat and stir in the brown sugar and remaining frothed milk.
5. Divide oatmeal into two mugs & top with 2 shots of espresso & granola.
6. Enjoy!



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
5 min	5 min	10 min	2

Made with



Quaker® Oats-Old Fashioned