



PUMPKIN PIE OATMEAL

Ingredients

- ½ Cup Milk
- 1 Cup Old-Fashioned Rolled Oats
- Kosher Salt
- ¼ Cup Canned Pumpkin
- 2 Tablespoons Brown Sugar, divided
- 1 Teaspoon Pumpkin Pie Spice
- 1 Teaspoon Ground Cinnamon
- 1 Tablespoon Cold Butter
- 1 Graham Cracker, crushed

Directions

1. In a medium saucepan over high heat, bring milk to a boil. Stir in oats and salt, reduce heat to low, and simmer until oats are tender and creamy, 5 minutes.
2. Meanwhile, in a small bowl, mix together canned pumpkin, 1 tablespoon brown sugar, and pumpkin pie spice.
3. Stir pumpkin mixture into the oatmeal and sprinkle with cinnamon.
4. In a small bowl, mix together butter, crushed graham cracker, and remaining 1 tablespoon brown sugar.
5. Serve oatmeal in a bowl topped with graham cracker topping.



Crediting

Provides a Whole Grain-Rich Grain at Breakfast.
Toddler & Preschool: ¼ Cup | School Age: ½ Cup