## **Sweet Potato Pie Oatmeal**

## **Ingredients::**

1 large sweet potato, peeled and diced (or use leftover baked sweet potato from the night before)
1 cup rolled oats
1 cup unsweetened almond milk
1/4 cup date or maple syrup or molasses
1/2 tsp ground cinnamon
1/2 tsp ground ginger

1/4 tsp orange zest1/4 tsp ground allspice pinch salt



## **Directions:**

Steam or boil the sweet potato until tender, about 10 minutes. Drain and mash it and add it to a small saucepan with the oats, almond milk, sweetener, cinnamon, ginger, orange zest, allspice and salt. Cook the mixture over medium heat until the oats are tender, 10-12 minutes. Serves 2