

Pumpkin Spice Oatmeal

A seasonal favorite with the warm flavors of pumpkin and spices, enhanced with the rich taste of Pumpkin Spice tea.

PREP TIME: 5 minutes

COOK TIME: 10 minutes

1 C rolled oats
2 C water
1/2 C brewed Pumpkin Spice tea, cooled
1/2 C pumpkin puree
1 T maple syrup

1/2 t ground cinnamon
1/4 t ground nutmeg
1/4 t ground cloves
1/4 C chopped pecans

BRING THE WATER and Pumpkin Spice tea to a boil in a saucepan.

ADD THE OATS and reduce the heat to low.

COOK, STIRRING OCCASIONALLY, until the oats are tender, about 5 minutes.

STIR IN THE PUMPKIN PUREE, maple syrup, cinnamon, nutmeg, and cloves.

COOK FOR ANOTHER 2 MINUTES, until the mixture is well combined.

SERVE TOPPED with chopped pecans.