

# Sweet Cinnamon Millet Breakfast Bake

Susan Alsembach

This is a breakfast that I love to eat during these cold winter mornings.

It is so easy to make and can be adapted to how you like it, adding nuts or fruits to the mixture or using them as a topping once it is cooked.

I hope that you enjoy it as much as I do,

Susan

# Sweet Cinnamon Millet Breakfast Bake

6 ingredients · 1 hour 5 minutes · 6 servings



## Directions

1. Preheat your oven to 350°F (176°C).
2. In a large mixing bowl whisk the almond milk, maple syrup, cinnamon, vanilla and sea salt together. Stir in the millet.
3. Transfer the millet mixture to a baking dish and bake for 55 to 65 minutes or until the liquid has been absorbed and is no longer bubbling around the edges.
4. Remove from the oven and let it cool slightly before cutting into squares. Serve warm with additional maple syrup and cinnamon, if desired. Enjoy!

## Notes

### Leftovers

Refrigerate in an airtight container for up to five days. This recipe does not freeze well, so it is best enjoyed within five days.

### Serving Size

One serving is approximately one square. A 9x9 inch pan was used to make six servings.

### More Flavor

Add in other warming spices like allspice, nutmeg or clove and a pinch of salt. Add in walnuts, pecans or slivered almonds.

### Additional Toppings

Add chopped nuts or seeds for extra crunch.

### No Maple Syrup

Use honey or agave instead.

## Ingredients

- 840 milliliters** Unsweetened Almond Milk
- 80 grams** Maple Syrup
- 4 grams** Cinnamon
- 7 milliliters** Vanilla Extract
- 750 milligrams** Sea Salt
- 200 grams** Millet