

Almond Cinnamon Oatmeal

Yield: @ 3 cups

Ingredients:

2 cups oats groats, soaked overnight, and rinsed well

½ cup semi-soft pitted dates

1 tablespoon ground cinnamon

2 tablespoons water, as desired (see note)

1/4 cup almonds chopped

Directions:

Put soaked oats, dates, cinnamon and water in the food processor and process into a creamy texture similar to cooked oatmeal. For a thinner texture, add another $\frac{1}{4}$ cup of water to process

To serve, scoop into four bowls and top each with chopped almonds, fresh fruit and raisins

Notes:

You may want to start with a small amount of water and add as you go

<u>For Leftovers:</u> After breakfast add more raisins to the leftovers and scoop by spoonfuls on to dehydrator trays and dry as desired for "oatmeal cookies"

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