

PUMPKIN SPICE OVERNIGHT OATS

SERVINGS: 4

PREP TIME: 5 MIN

COOKING TIME: 0 MIN

INGREDIENTS

2 cups unsweetened non-dairy milk

- 1 tsp pumpkin pie spice
- 4-6 pitted dates* (sub. maple syrup)
- 2 cups pumpkin puree2 cups old fashioned rolled oatsCinnamon to taste

DIRECTIONS

1. Blend the non-dairy milk with the dates^{*} and pumpkin pie spice.

*Skip this step and substitute with 1 T pure maple syrup.

- 2. In a medium bowl, combine the blended milk with the pumpkin puree and oats.
- 3. Cover and refrigerate overnight, or at least an hour.
- 4. Serve chilled or warm. Add more non-dairy milk as needed to your preferred texture.

OPTIONAL TOPPERS:

Chopped walnuts, apples or pears.

LOVE YOUR HEART: 3 REASONS TO INCLUDE OATS

- Oats help lower your cholesterol.
- Oats help decrease inflammation.
- The more oats you eat, the more effective they are for your heart.

*Reference: The Prevent and Reverse Heart Disease Cookbook. A. C. Esselstyn, J. Esselstyn. Recipe adapted from Center for Nutrition Studies.



STACY KOLBASH, MS, RD, LDN STOWE YMCA DIETITIAN

skolbash@gastonymca.org