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## Cranberry Walnut Oatmeal

This delightful breakfast dish is baked in the oven, warming your kitchen on a chilly morning and scenting your home with a cinnamon fragrance. You'll love it!

2 ½ cups almond milk  
1 ½ cups water  
1 tsp. vanilla extract  
¼ cup brown sugar  
1 tsp. cinnamon  
1 ¾ cups rolled oats  
1 cup dried cranberries  
½ cup walnuts, chopped

1. Preheat oven to 400°. Coat a medium-size baking dish (8" x 8" or larger) with margarine or canola oil.
2. Mix first five ingredients together in a large mixing bowl. Stir in oats, cranberries, and walnuts. Pour into baking dish. Cover and bake for about 35 minutes or until most of the liquid is absorbed and the oats are tender.

**Substitution suggestions:** Instead of cranberries, try dried currants, golden raisins, or dried apricots. Try toasted almonds or pecans instead of walnuts.