Honey Cinnamon Baked Oatmeal

4 Servings: 1 Fueling | 1 Healthy Fats | 1 Condiments

Ingredients

4 pckts. Makeover Indonesian Cinnamon & Honey Hot Cereal

½ tsp baking powder

3 tbsp liquid baking powder

1 cup unsweetened almond or cashew milk

1 $\frac{1}{3}$ oz chopped pecans or walnuts

Cooking Spray

1/4 tsp cinnamon

4 mini mason jars

Instructions

Preheat oven 350°F

In a large bowl, combine Indonesian Cinnamon & Honey Hot Cereal and baking powder. Add liquid egg white and almond milk; stir until is fully absorbed. Fold in nuts. Divide mixture evenly between 4 lightly-greased mason jars, leaving about ½ inch at the top. Sprinkle tops with cinnamon.

Bake for 20 - 25 minutes on a small baking sheet, until slightly firm and golden top. Allow to cool completely.